

## GF Sugar Blossom Cookies

Prep Time: 10 minutes      Total Time: 22 minutes

Servings: 32

### Ingredients

- 1/2 cup vegetable shortening
- 3/4 cups granulated sugar
- 1/4 cup brown sugar, packed
- 1 tablespoon milk dairy-free use your favorite non-dairy milk. I like cashew, coconut or almond milk.
- 2 large eggs room temperature
- 1 tablespoon pure vanilla extract
- 2 cups GF all-purpose flour I like Pillsbury Gluten Free
- 1/2 teaspoon xanthan gum leave out if your flour has it already
- 3/4 teaspoons baking soda
- 3/4 teaspoons cream of tartar
- 1/2 teaspoon salt
- GF sprinkles
- Hersey Kisses I used candy cane-which is very minty, so if you are not a candy cane fan please use your favorite GF flavor. For dairy-free use your favorite dairy-free chocolate

### Instructions

1. Preheat oven to 350 degrees.
2. Combine shortening, granulated sugar and brown sugar in a large bowl; beat at medium speed until well blended. Add milk. Beat in eggs, one at a time. Add vanilla.
3. Combine flour, baking soda, cream of tartar and salt in a separate large bowl. Mix into shortening mixture until well blended.
4. Scoop 1 tablespoon of dough and roll into a ball. (I used a cookie scoop.)
5. Roll cookie dough ball in the sprinkles and place onto a parchment-lined baking sheet.
6. Bake for 12-14 minutes. (Please watch your cookies because every oven is different.)
7. As soon as you bring the cookies out of the oven place the Hersey Kisses in the center of each cookie.
8. Allow to cool completely or the Hersey Kisses will flatten.
9. Store in an airtight container.
10. Enjoy!



Recipe from: [mamaknowsglutenfree.com](http://mamaknowsglutenfree.com)