

original gluten free red velvet sugar cookies



Prep Time: 20 mins Cook Time: 10 mins Yield: 36 Category: Dessert

INGREDIENTS

GLUTEN FREE RED VELVET SUGAR COOKIES

- 1 3/4 cups [gluten free all purpose flour blend](#)
- 3 T cocoa powder, unsweetened
- 2 tsp cornstarch
- 1 tsp baking powder
- 1/2 tsp salt
- 4 T butter, softened
- 1/2 cup coconut oil
- 1 cup sugar
- 1 egg
- 1 egg white
- 2 tsp vanilla extract
- 1 tsp white vinegar (can substitute lemon juice)
- 1 T red food coloring

[CREAM CHEESE FROSTING](#)

INSTRUCTIONS

- 1 In a medium bowl, combine flour, cocoa powder, cornstarch, baking powder and salt with a fork and set aside
- 2 In a stand mixer, beat butter, coconut oil and sugar until well combined
- 3 Add the whole egg and beat until incorporated, scrape the side of bowl and add egg white beating until fully incorporated
- 4 Add vanilla extract, white vinegar and red food coloring and beat until well combined
- 5 Slowly add the dry mixture a third at a time, scraping the bowl after each addition
- 6 Place the dough into a bowl and cover with plastic wrap
- 7 Place in the refrigerator to chill for at least 2 hours or until ready to bake
- 8 Once you are ready to bake the cookies, preheat the oven to 375°
- 9 Take the dough out of the refrigerator and form 2 T balls. Slightly flatten the balls into disks
- 10 Place them onto a parchment lined baking sheet and bake for 10-12 minutes
- 11 Remove from oven and transfer to a cooling rack
- 12 Let cookies cool completely before decorating with [cream cheese frosting](#)



Nutritional value does not include cream cheese frosting. These values are based on information found on the internet and are not guaranteed.

To make these cookies even healthier and lower in sugar and carbs, you can substitute 1 cup of Swerve (powdered erythritol) for the 1 cup of sugar in the cookie batter.

NUTRITION

Serving Size: 1 Calories: 86 Sugar: 6g Sodium: 124mg Fat: 3g Saturated Fat: 3g Unsaturated Fat: 0g Carbohydrates: 14g
Fiber: 1g Protein: 2g Cholesterol: 9mg

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