

## **Sue's Sugar Cookies**

<b>2 cups</b>	<b>white rice flour</b>
<b>2/3 cup</b>	<b>potato starch</b>
<b>1/3 cup</b>	<b>tapioca starch</b>
<b>1 tsp</b>	<b>guar gum</b>
<b>1/4 tsp</b>	<b>salt</b>
<b>1 cup</b>	<b>white sugar</b>
<b>1 cup</b>	<b>butter</b>
<b>2</b>	<b>egg yolks</b>
<b>1 1/2 tsp</b>	<b>vanilla</b>

**Combine sugar and butter in mixer bowl, beat on medium speed until creamy. Add egg yolks and vanilla. Add flour blend and salt. Beat on low speed until well mixed. Portion out and wrap in plastic wrap and refrigerate for 1 hour or until firm.**

**Heat oven to 350°**

**Roll out dough to 1/4 inch thickness, cut with cookie cutters and place on parchment lined cookie sheets. Bake 8-12 mins, until edges are lightly browned.**