



Vanilla Roll-Out Cookies

This recipe uses [Pamela's Bread Mix](#) for incredible, easy to make vanilla sugar cookies. Roll out and use your favorite cookie cutters to make shapes!

Ingredients

- 1 bag (3½ cups) [Pamela's Bread Mix](#) (no yeast needed)
- 14 TBSP butter (1¼ sticks)
- ¾ cup sugar
- ¼ tsp salt
- 2 eggs
- 2 tsp vanilla

Directions

Soften butter in a mixer. Add sugar and cream the butter and sugar together until light in color. Add eggs and mix together well. Add vanilla and mix in, add salt and the whole bag Pamela's Gluten-Free Bread Mix (be sure to take out the yeast packet enclosed in the 19oz bag of mix).

Refrigerate for 1 hour.

Roll out between two pieces of parchment paper that fit a baking sheet, cut out cookie shapes and remove excess dough- don't move the cookies. Place the parchment with cookies on baking sheet and bake in preheated 350° oven for 8 to 10 minutes, or until edges start to brown.

Decorate with colored sugar or candies before baking, if you desire.

PAMELA'S COOKIE ICING: Mix one bag Pamela's Vanilla Frosting Mix with up to 3 TBSP water. For fun colors, add wet or dry food coloring. When using liquid food coloring, reduce water to 2 TBSP, add more water if needed for desired consistency. Use dry food coloring for the brightest colors. Icing will harden when dry.

PAMELA'S ROYAL ICING: Mix one bag Pamela's Vanilla Frosting Mix with 1 tsp Cream of Tartar and two egg whites. For salmonella concerns, substitute equivalent of 2 eggs with dried egg white powder or meringue powder prepared. Mix on high until icing thickens and stiff peaks form. Icing will harden when dry. Great for gingerbread houses! Terrific for using to stick candies on cookies!

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