

Christmas Sugar Cookies



FROSTING INGREDIENTS

- 4 Tbsp Grass-fed Butter, softened to VERY SOFT (but not melted)
- 3/4 cup Powdered sweetener (erythritol or monk fruit)
- Scant 1/4 cup Heavy Cream
- 1 teaspoon Vanilla or Almond extract

COOKIE INGREDIENTS

- 1/2 cup butter (grass-fed is best)
- 1/4 cup softened coconut oil
- 3/4 cup [Erythritol](#), [Xylitol](#), or [Monk fruit](#). (*Monk fruit link goes to our favorite.*)
- 2 eggs
- 2 teaspoons vanilla
- 1/4 teaspoon almond extract
- 1/2 teaspoon baking soda
- 1/2 cup coconut flour
- 1 teaspoon xanthan gum (*Sold most anywhere in baking aisle.*)
- 1/2 teaspoon fine salt
- 2 1/4 cups blanched almond flour (scoop and slightly **pack it down** when you measure it)

COOKIE DIRECTIONS

1. In the bowl of a stand mixer, cream together the butter, coconut oil, and sweetener. Add the eggs, vanilla and almond extract, mix until incorporated.
2. In a separate bowl, combine the baking soda, salt, almond flour, coconut flour and xanthan gum. With the mixer on low, add the flour mixture to the creamed ingredients 1 cup at a time, beating well after each addition.
3. Form the dough into a ball with your hands and place on a piece of plastic wrap. Flatten the dough ball into a disc and cover with plastic wrap. Refrigerate for at least 30 minutes and up to overnight.
4. Preheat the oven to 350F. Line 2 baking sheets with parchment paper to make cookies easy to remove after cooking.
5. Sprinkle a clean, flat surface with coconut flour and roll the dough out until it is 1/4 thick. I like laying it on a piece of parchment paper and placing another sheet on top to roll it out. Or you may have to rub the rolling pin with coconut flour to do this. Cut out the cookies using your choice of cutters. Work somewhat quickly so the dough stays cold. Return the dough to the fridge for 10 minutes to stiffen it for easier placement onto the cookie sheet.
6. Using a large spatula (to fully support cookie dough shape) transfer the cut cookies to the baking sheets.
6. Gather the remaining scraps back up into a ball and roll out again. Repeat rolling and cutting out cookies until you use all the dough. If the dough gets too warm (soft) while you work with it you will need to chill it again.
7. Bake the cookies for 10-15 minutes, until lightly golden. These cookies need to bake longer than typical sugar cookies. They will stay soft and just get a little crispy, which is just what you want! Cool on a baking sheet for a couple of minutes then transfer to a wire rack. Cool completely before frosting. (Or enjoy them without frosting.)

FROSTING DIRECTIONS

1. Gently blend or beat together the extremely well-softened (but not melted) butter and powdered sweetener together until smooth. DO NOT overbeat or it will separate!!!
2. Add whipping cream and vanilla or almond extract. Stir until well blended. Don't overbeat or it will separate.
3. Frost the cookies and decorate as desired.
4. Return them to the refrigerator to firm up the frosting.