

SHOPPING LIST

- 1 c + 6 Tbsp White Whole Wheat Flour (measured accordingly)
- 3/4 Tsp cornstarch
- 1/4 Tsp Baking Powder
- 1/4 Tsp Salt
- 2 Tbsp Unsalted Butter (melted and cooled slightly)
- 1 Lg Egg (room temperature)
- 1 Tsp Vanilla Extract
- 1/2 Tsp Butter Extract
- 1/4 c Honey
- 3/4 Tsp Vanilla Crème Stevia



FEED THE MASS

SUGAR COOKIES

ABOUT 12

LETS START COOKING

1. Whisk flour, cornstarch, baking powder, and salt in medium bowl. In a separate bowl, whisk butter, egg, vanilla extract, and butter extract. Stir in honey and vanilla crème stevia.
2. Add in flour mixture, stirring until incorporated. Transfer dough to center of large sheet of plastic wrap.
3. Shape into a 1"-tall rectangle. Cover the top with a large sheet of plastic wrap. Chill dough for 1 hour.
4. Preheat the oven to 350°F, and line two baking sheets with parchment paper.
5. Leave cookie dough between plastic wrap, roll it out until 1/8in thick. Lightly flour cookie cutter and press it into the dough. Peel the unused dough away from the shapes, place onto prepared baking sheets. Re-roll unused dough, and repeat.
6. Bake cookies at 350°F for 8-10 minutes. Cool on the baking sheet for 5 minutes, turn out onto a wire rack to cool.

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