

## Sugar Rollout Cookies

1/2 cup butter flavored Crisco  
3/4 cup powdered sugar  
1 1/2 tsp egg replacer (mixed with 1 1/2 tbsp water)  
1/2 tsp vanilla  
3/4 cup Wel-Plan  
3/4 cup tapioca flour  
1/2 tsp baking soda  
1/2 tsp cream of tartar  
1/4 tsp salt



Mix together Crisco, powdered sugar, egg replacer (mixed with 1 1/2 tbsp water) and vanilla. Add Wel-Plan baking mix, tapioca flour, baking soda, cream of tartar, and salt. Mix well. Chill dough for one hour. Roll dough between two sheets of waxed paper. Shape or cut dough with cookie cutters. Bake at 375° for 10-12 minutes. Makes 25-30 cookies.

Per recipe: 5 mg phe, 0.3 g protein  
Per cookie: trace phe, trace protein

*Created by Evelyn Gower*



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