

Sugar Cookie Flags

Makes 60 cookies

Prep Time: 1 hour 15 minutes (+2 hours refrigeration)

Bake Time: 30 minutes

Ingredients:

Cookies:

1 ½ c powdered sugar

1 c vegan butter (preferably Earth Balance, softened)

¼ c non-dairy milk

1 ½ t vanilla extract

2 ½ c all-purpose flour

1 t salt

2 T cornstarch

1 t baking soda

1 t cream of tartar

Icing:

4 c powdered sugar

¼ c non-dairy milk

½ t vanilla extract

Dash of salt

Directions:

1. In large bowl, beat powdered sugar, vegan butter, non-dairy milk, and vanilla extract with electric mixer on medium speed to combine. Stir in flour, cornstarch, baking soda and cream of tartar until blended. Divide dough in half, cover, and refrigerate at least 2 hours.
2. Heat oven to 375° F. Roll each dough ⅛-¼" thickness on generously floured surface. Cut into desired shapes with 2- to 2 1/2-inch cookie cutters. On cookie sheet, place cutouts about an inch apart..
3. Bake 5 to 6 minutes or until edges are light brown. Remove from cookie sheet to cooling rack.
4. In large mixing bowl, beat icing ingredients with fork or whisk until smooth. If icing is too thick, beat in 1 additional teaspoon milk. Frost cookies. Sprinkle with colored sugar if desired.



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Nutrition Facts	
Servings 60.0	
Amount Per Serving	
calories 90	
	% Daily Value *
Total Fat 3 g	5 %
Saturated Fat 1 g	4 %
Monounsaturated Fat 1 g	
Polyunsaturated Fat 1 g	
Trans Fat 0 g	
Cholesterol 0 mg	0 %
Sodium 87 mg	4 %
Potassium 11 mg	0 %
Total Carbohydrate 15 g	5 %
Dietary Fiber 0 g	1 %
Sugars 11 g	
Protein 1 g	1 %
Vitamin A	0 %
Vitamin C	0 %
Calcium	0 %
Iron	0 %
* The Percent Daily Values are based on a 2,000 calorie diet, so your values may change depending on your calorie needs. The values here may not be 100% accurate because the recipes have not been professionally evaluated nor have they been evaluated by the U.S. FDA.	