

Sugar Cookies

Ingredients

- 8 oz coconut oil, solid (or 1 cup butter)
- 1 cup sugar (white or coconut)
- 1 tsp vanilla extract
- 1/2 tsp almond extract (or additional vanilla extract)
- 1 egg
- 2 tsp baking powder
- 1/2 tsp salt
- 3 cups flour



Directions

1. Preheat oven to 350 degrees.
2. Using a stand mixer, cream the coconut oil and sugar until smooth (about 3 minutes). Then add in extracts and the egg.
3. Combine the flour, baking powder, and salt in a separate bowl and then slowly add to the wet ingredients. The dough will be very stiff. If your mixer can't handle it, turn the dough out onto a floured surface and finish kneading in the dry ingredients by hand. I added a bit of water in the mixer to get the dough to a workable texture, too.
4. Roll the dough out to about 1/4 in thickness and cut into desired shapes. Bake on a cookie sheet for 6-8 minutes, leaving 1 in between cookies.
5. Allow them to cool for 5 minutes and then transfer to a cooling rack.

(adapted from [In Katrina's Kitchen](#))