

## *Lemon Sugar Cookies*

*Cookies baked with just a sweet touch of lemon.*

Makes 2 dozen, 2-inch cookies

Preheat oven to 375 degrees. Lightly grease two large cookie sheets.

In a mixing bowl, beat on medium speed for 30 seconds:

1 cup **sugar**  
½ cup **extra light olive oil**

Then add, mixing for an additional 30 seconds:

2 **eggs** or equivalent substitute  
2 teaspoons **lemon zest**

Meanwhile in small bowl, whisk together the following:

1¾ cups *Celeste's Best Gluten-Free Flour Mix*  
1 teaspoon **konjac powder** or **xanthan gum**  
¾ teaspoon **cream of tartar**  
½ teaspoon **baking soda**  
1 teaspoon **sea salt**

Add dry ingredients to wet, mixing on low speed for 1 minute. Refrigerate dough for 30 minutes or longer. Form chilled dough into 1½-inch balls. Place onto greased cookie trays. Press down on tops to flatten so each is ¼-inch thick. Cookies will not spread much when baking.

Place trays in center of oven and bake for 10 – 12 minutes or until done. You may need to rotate trays from front to back and top to bottom halfway through cooking time so cookies will bake evenly. Remove cookies from oven and after 2 minutes transfer to wire rack to cool.