

UPCYCLED LEMON BLUEBERRY SUGAR COOKIES

INGREDIENTS:

1 package Renewal Mill Gluten-Free Sugar Cookie Mix
½ cup vegetable oil or LorAnn Grapeseed Oil
⅓ cup + 2 tablespoons water
⅙ teaspoon LorAnn Organic Lemon Bakery Emulsion
⅙ teaspoon LorAnn Blueberry Bakery Emulsion
3-4 drops LorAnn Liquid Gel Blue Food Coloring – optional powdered sugar



DIRECTIONS:

- 1. Preheat oven to 350°F. Line a cookie sheet with parchment paper.
- 2. Pour the entire bag of **sugar cookie mix** into a mixing bowl.
- 3. Add oil and water and gently combine. Mix until all the dry ingredients are moistened and form a soft dough.
- 4. Split dough in half and add one half to another bowl.
- 5. In the first bowl, add **lemon emulsion** and gently combine.
- 6. In the second bowl, add <u>blueberry emulsion</u> and <u>blue gel food coloring</u> and gently combine.
- 7. Use a ½ Tablespoon to scoop out a ball of lemon dough and a ball of blueberry dough.
- 8. Gently roll the two doughs together to form a 1-inch ball. Roll the cookie ball in the powdered sugar until covered and then place it on the ungreased cookie sheet, prepared with parchment paper, at least 2-inches apart.
- 9. Bake 12-15 minutes in the center of the oven, until cookies are golden brown at the edges. Rotate the cookie sheet halfway through the baking time.
- 10. Let cookies set for 30 seconds on cookie sheet before removing to a cooling rack to cool.

