



# Sparkle Kitchen

## Momma B's Tea Cakes

### *Ingredients*

- 1 cup raw turbinado sugar
- 1 cup [vegan margerine](<http://www.spectrumorganics.com/product/organic-all-vegetable-shortening/>) or 2 sticks unsalted butter, softened
- 1 egg
- 1 tablespoon vanilla
- 1 tablespoon almond extract
- 2¼ cups gluten-free all-purpose baking flour (or all-purpose flour)
- 1 teaspoon baking soda
- ¼ cup additional sugar to sprinkle on cookies, optional

### *Directions*

Beat sugar and margerine (or butter) until well mixed. Add egg, vanilla, and almond extract. Blend the mixture until it is light and fluffy. Combine flour and baking soda, and gradually add the flour mixture to the sugar mixture, blending well after each addition.

Divide dough in half, and shape into two rolls. Wrap the rolls in plastic wrap or waxed paper and store in the refrigerator for about an hour and a half (or 30 minutes in the freezer).

Unwrap the dough and gently slice the gluten-free dough into 1/2 inch slices. (The gluten-full version can be sliced in 1/4 inch slices.)

Place on a cookie sheet and bake at 350 degrees for 12-15 minutes for firm cookies. (If using butter and regular flour, bake for 8-10.) Remove cookies from oven and sprinkle with additional sugar if desired.

They can be stored in an airtight container and kept in the pantry for a week or in the refrigerator for up to 3 weeks. (In our house, they don't last but a few days!)

Enjoy!