

# 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  
¼ teaspoon **LorAnn Organic Lemon Bakery Emulsion**  
¼ teaspoon **LorAnn Organic 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 **blueberry emulsion** and **blue gel food coloring** 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.

\*Makes 24 cookies.

Share your creations with us on social media!

#lorannoils @lorannglobal



LORANNOILS.COM