

HAPPY SMILES COOKIES

2 c butter	1 Tbsp baking powder
2 1/2 c powdered sugar	1 Tbsp vanilla
4 eggs	1 1/2 c potato starch
1 tsp salt	3 c GF AP flour

Cream together, butter and sugar.

Add eggs, salt, baking powder, vanilla, and potato starch. Mix together on low speed, just until combined, then increase to high speed and beat until light and fluffy. (Approximately 3-5 minutes.) Stir in flour. Chill 1 hour.

Scoop into 1-inch balls. (Optional: roll in a mixture of 1/2 c. powdered sugar and 1 Tbsp. cocoa powder)

On a parchment-lined baking sheet, press each cookie ball with the bottom of a drinking glass. Flatten to 1/4-inch thick. Space the cookies 1-2 inches apart *after* pressing them flat. Chill again for 1 hour.

Using a piece of a drinking straw, cut out 2 circles for eyes on each cookie. Use the curved edge of a small spoon to create a smile on each. Bake at 400 degrees Fahrenheit for 8-9 minutes, until the cookies are set but still soft.

*Optional: Bake a few cookies, then freeze some, unbaked, for future cookie emergencies! Prepare dough as if you were prepping to bake the cookies (portion, press flat, and cut out the eyes and smile on each). Then place on a parchment-lined baking sheet (no need to keep space between them this time), and freeze 2-4 hours or overnight. Once frozen, transfer cookie dough to a large freezer bag and return to your freezer. You can bake straight from frozen at 350 degrees Fahrenheit for 12-14 minutes. Fresh-baked cookie smiles anytime!

This recipe, originally created for Robyn Palmer, pairs well with [THIS WAY TO HAPPY](#) by [Alison Green Myers](#), [HAPPY RIGHT NOW](#) by [Julie Berry](#) and [Holly Hatam](#), and [I AM NOT HAPPY](#) by [Caroline L. Perry](#) and [Sydney Hanson](#).

