

# **Rainbow Cookies**

## **Ingredients**

230g Softened Butter

150g Icing Sugar

150g Granulated Sugar

3 eggs

1 teaspoon vanilla extract

1 pinch of salt

600g Plain Flour

Red Food Colouring

Orange Food Colouring

Yellow Food Colouring

Green Food Colouring

Blue Food Colouring

Purple Food Colouring

*Food Colouring Tips: Food Colouring Gel works best, but standard liquid is absolutely fine too. Remember the above secondary colours (Orange, Green & Purple) can be made by mixing the primary colours should you not have any- I did a mixture of red and blue to make purple!*

## **Method**

1. Using a hand mixer or standing mixer, beat the butter until creamy
2. Add the icing sugar and granulated sugar and beat until combined.
3. In a separate small bowl, lightly whisk the eggs, vanilla extract and salt with a fork. Then add this to the butter and sugars and beat until combined.
4. Next gradually add the flour until the mixture comes together into a moist dough. It should hold together well.
5. Now tip your dough on to a cutting board and bring together with your hands to form a ball. Cut the dough in half and set one half aside in a clean bowl, placing this in the fridge.
6. Now to make the rainbow! Cut the remaining dough into 6 pieces. The outer layers of the rainbow will need a little bit more dough, so make two of three of the pieces slightly bigger than the rest.

- 7.** Now dye the dough with each of the colours of the rainbow, using as much food colouring as necessary to make the colours as vibrant as desired- start by adding a small amount and keep adding.
- 8.** Once the dough is all dyed, pick up the purple dough and roll into a 15cm long sausage shape- this is the core of your rainbow.
- 9.** Putting that to one side, roll your blue dough out to around 6mm thickness, making sure that the length is slightly longer than the purple core and wide enough to wrap around this. Once big enough, wrap this around the purple core ensuring that it is sealed.
- 10.** Repeat with all the colours of the rainbow- (remember to stick to the correct colour order!) Each time ensure that the dough is slightly longer than your log, and wide enough to wrap around.
- 11.** Once your rainbow is completed, wrap your dough in cling film and place in the fridge for 30 minutes to firm up.
- 12.** After 30 minutes, remove both the rainbow dough and the reserved dough from earlier from the fridge.
- 13.** Unwrap your rainbow dough and cut down the middle to create the rainbow shape.
- 14.** Now cut your reserved dough in half and starting with one half, roll out to a 6mm thickness, again ensuring that it is wide enough and long enough to encase your rainbow log! Once rolled out, place one of your rainbow logs, cut side down in the centre of the plain dough and wrap around, sealing the rainbow log inside.
- 15.** Moment of revelation! Cut 1cm cookies and place on a lined baking sheet- stand back and admire your work!
- 16.** Now repeat with the other reserved plain dough and rainbow log.
- 17.** Place the cookies in a 180°C preheated oven and bake for 20 minutes.
- 18.** Allow to cool and then enjoy!