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Colorful Flower Cookies

Yield: 6 Flower Cookies

Baking Temperature: 350 degrees

Baking Time: 20 -22 minutes

Here is what you need:

2 cups all-purpose flour

1 ¼ teaspoon baking powder

½ teaspoon table salt

1 ½ sticks unsalted butter, at room temperature

¾ cup granulated sugar

1 large egg at room temperature

1 teaspoon vanilla extract

3 different shades of food dye

Here is how you do it:

Preheat your oven to 350 degrees.

Line two cookie sheets with parchment paper or grease.

In a medium-sized bowl, mix together flour, baking powder, and salt; set aside.

Using an electric mixer on a medium to low setting, in a large bowl, cream butter and sugars together until light and fluffy. Beat in egg and vanilla. Divide dough evenly into three portions and color with 3 drops of food dye or until you reach your desired shade.

Using your hands, roll cookie dough into 1 ½ -inch balls (about the size walnut), and create different flowers using the cookie dough.

Place cookies on prepared cookie sheet about 2 inches apart. Bake in the oven for 15 minutes, or until lightly golden-brown at the edges. Cool for 5 minutes on minutes before transferring to cool on a wire rack.

Note: Recipe was updated to 1 egg, after filming the video.