



Makes: 24 cookies

Prep Time: 30 minutes Bake Time: 15 minutes

Total Time: 45 minutes Chill Time: 2 hours & 30 minutes

- 3/4 cup unsalted butter, room temperature
- 3/4 cup granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- 1/2 tsp almond extract
- 2 cups all-purpose flour
- 3/4 tsp baking powder
- 1/4 tsp salt
- Royal Blue food coloring
- Sky Blue food coloring
- Sanding sugar for decorating

Using an electric mixer, cream together butter and sugar until light and fluffy (3-4 minutes on medium-high speed). Add egg, vanilla extract and almond extract; mix on low speed until well combined.

Add flour, baking powder and salt; mix on low speed until well combined.

Divide the dough into 3 equal pieces. Place 1 piece back in mixer bowl and add several drops of royal blue food gel; mix until color is uniform throughout dough. Repeat process using another piece of dough and the sky blue food gel. (Note: The 3rd piece of dough does not get colored.)

Press each piece of dough into 4" squares and cover each piece individually with plastic wrap. Refrigerate for 1 hour. Remove one piece of dough and place between 2 sheets of wax paper. Roll dough into a 9"x12" rectangle. Repeat process with the remaining 2 pieces of dough. Refrigerate dough (still between sheets of wax paper) for 30 more minutes.

Remove all 3 pieces of dough from refrigerator. Peel top layer of wax paper off each piece and discard. Flip the piece of plain dough on top of the royal blue dough; remove wax paper. Flip the piece of sky

blue dough on top of the plain dough; remove wax paper.

Cut the stacked dough crosswise to create (2) 4.5"x12" stacks of dough. Roll each of the stacks into a tight log lengthwise. Place on parchment-lined sheet pan and cover lightly with plastic wrap. Refrigerate for 1 hour.

Preheat oven to 350°F. Line 2 baking sheets with parchment paper. Using a serrated knife, slice each log into 1/4" rounds. Place each round onto prepared baking sheet. Sprinkle tops of cookies generously with sanding sugar. (Note: If dough is too soft, refrigerate for another 30 minutes.)

Bake for 12-15 minutes, or until the edges of the cookies just begin to turn brown. Let cookies cool on pans for 10 minutes and then transfer to cooling racks until completely cooled.

Chef's Notes:

Use food coloring gels rather than liquid.

Any colors can be used to create different holiday cookies (ie red/green or red/white/blue)

Recipe by Spiced Blog