

Lift-off in lockdown

NEW ORLEANS

MARDI GRAS RAINBOW COOKIE

SERVE WITH:

Chocolate milk or
orange juice

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INGREDIENTS:

- 1 cup (220g) caster sugar
- 125g unsalted butter, at room temperature
- 1 egg
- 1 tsp vanilla extract
- 50g almond meal
- 200g self-raising flour
- 100g chocolate chips
- ¼ tsp each red, yellow, green & blue food colouring

INSTRUCTIONS:

1. Preheat oven to 160° & line two large baking trays with baking paper.
2. Beat sugar & butter in an electric mixer until pale.
3. Add egg & vanilla & beat until well combined.
4. Fold in almond meal, flour, a pinch of salt & chocolate chips.
5. Divide batter among 4 bowls.
6. Add different food colourings to each bowl & stir to combine to make separate red, yellow, green & blue cookie doughs.
7. For each cookie, combine 1 heaped tsp of each dough & gently roll into a ball, being careful not to mix the colours too much. Place on trays leaving a few centimetres between each ball and flatten slightly.
8. Repeat to make 12 cookies. Bake, swapping trays halfway through, for 12 minutes or until just firm on the edges. Let them cool.
9. ENJOY!

