Lift-off in lockdown NEW ORLEANS

MARDI GRAS RAINBOW COOKIE

SERVE WITH:

Chocolate milk or orange juice

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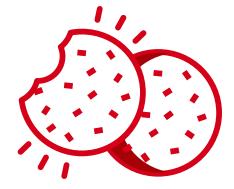
INGREDIENTS:

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

INSTRUCTIONS:

- I. 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 I 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!



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