

Zucchini Bread Recipes

Rainbow Sugar Cookies – Easy Homemade Treat

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 2 1/2 cups all-purpose flour
- [ ] 1/2 teaspoon baking powder
- [ ] 1/4 teaspoon salt
- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 1 large egg
- [ ] 1 teaspoon vanilla extract
- [ ] 1 teaspoon lemon juice
- [ ] Gel food coloring (red, orange, yellow, green, blue, purple) – about 1/2 tsp each

Instructions

1. Preheat the oven to 350°F (175°C). Line two baking sheets with parchment paper.



2. In a bowl, whisk together flour, baking powder, and salt; set aside.



3. In a large mixing bowl, cream softened butter and sugar until pale and fluffy, about 3-4 minutes.



4. Add the egg, vanilla, and lemon juice; beat until fully incorporated.



5. Gradually add the flour mixture, mixing just until combined. Cover the dough and chill for 15 minutes.



6. Divide the chilled dough into six equal portions. Add a different gel color to each portion, kneading gently until the color is evenly distributed.



7. Roll each colored portion into a log about 1-inch thick. Slice into 1-inch balls; place on the prepared sheets, spacing 2 inches apart.



8. Gently press each ball with the bottom of a glass to flatten slightly. Bake for 10-12 minutes, until edges are just lightly golden.



9. Remove from oven, let cool on the sheet for 2 minutes, then transfer to a wire rack to cool completely.



Nutrition per serving

120 kcal	2 g	15 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too soft after adding color, return it to the fridge for a few more minutes.
- For extra sparkle, sprinkle a pinch of edible glitter on the cookies before baking.
- These cookies keep well in a tin with a slice of bread to maintain softness.