

Rainbow cookies recipe

This recipe makes enough dough to make 24 cookies. You can keep half wrapped in the fridge for 3 days if you don't want to make them all at once.

Remember to wash your hands before you start

Ingredients

- 350g plain flour
- 1 teaspoon bicarbonate of soda
- 1 teaspoon baking powder
- Pinch of salt
- 300g caster sugar
- 1 egg beaten
- 1 teaspoon vanilla extract
- 4 tubes of smarties

Equipment you will need

- Weighing scales
- Sieve and 2 mixing bowls
- Electric mixer, hand held is fine
- Baking trays
- Cooling rack

Method

1. heat oven to 180 degrees C
2. Weigh out your ingredients
3. Sift the flour, bicarbonate of soda, baking powder and pinch of salt into a bowl, then set aside



4. put your butter in a bowl and mix to make sure it is nice and soft.
5. add the sugar and mix with the mixer until it is pale and fluffy.
6. add in the beaten egg and vanilla extract
7. gradually add the dry ingredients from the other bowl
And mix together well. A dough should start to form



8. get your hands in and squish the dough together
9. roll the dough into small balls and place on an ungreased baking trays. Space them apart they will expand!
10. press smarties in the each ball, flattening them



11. bake for 12 mins until pale golden brown
12. leave on tray for 2 mins (to set they will still be squishy) then remove to cooling rack

Enjoy! If they last long enough store in an airtight container

