



Rainbow Cookies

12 Portions



Easy

up to 15 Min.



Ingredients:

For the Cookies:

- 100 g Unsalted butter
- 75 g Light Brown Sugar
- 1 Egg Yolk
- 5 ml Dr. Oetker Madagascan Vanilla Extract (1 tsp)
- 125 g Plain Flour
- 5 g Dr. Oetker Baking Powder (1 tsp)
- 100 g M&Ms

- 1 Line 2 large baking trays with greaseproof. In a mixing bowl, beat together the butter and sugar until creamy and well blended. Beat in the egg yolk and Vanilla Extract.
- 2 Sift the flour and Baking Powder on top and add the M&Ms. Mix together to form a firmish dough. Divide the dough into 12 pieces and form each into a ball.
- 3 Place the balls of dough spaced slightly apart onto your prepared baking trays and press them down slightly. Chill the dough in the fridge for 30 minutes.
- 4 10 minutes before baking, pre-heat the oven to 180°C/160°C Fan/Gas Mark 4. Bake the cookies for 10-15 minutes until lightly golden. Cool on the trays for 5 minutes before transferring to a wire rack to cool completely, the cookies will firm up as they cool.
- 5 Once cooled your cookies are ready to serve and Enjoy!

Tip from the Test Kitchen

- If you do not want to bake all the cookies, freeze the cookie dough balls for up to 3 months, they can be cooked from frozen as above for 5 minutes longer.



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