

Rainbow Sugar Cookies from She Makes and Bakes

Prep time 1 hour, 15 minutes Bake time 12-15 minutes at 350

Makes about 24 cookies

1 cup butter

1 cup sugar

2 eggs

1 teaspoon baking powder

2 teaspoons cream of tartar

1/2 teaspoon nutmeg

2 1/4 cups flour

In the bowl of a stand mixer or with a hand mixer, cream together the butter and sugar. Add the eggs and mix until combined. Add the baking powder, cream of tartar, and nutmeg, and stir until incorporated. Add the flour and mix until fully combined.

Divide the dough into 5 bowls and add your food coloring. I used blue, purple, orange, yellow, and green. The gel colors will be more vibrant than liquid colors. In the separate bowls, chill the dough in the refrigerator for an hour or until cold.

Preheat your oven to 350 degrees.

Once cold, take a small piece of each color of dough and combine into one ball. If you want to add sprinkles, press these on the top of the dough ball. Bake for 12-15 minutes.

Let cool before serving.

A She Makes and Bakes family recipe.