

Class of 1973 50th Reunion Kaleidoscope Cookies

Ingredients

2 1/4 cups all purpose flour	1 large egg
2 Tablespoons milk	2 teaspoons baking powder
1/4 teaspoon kosher salt	1 teaspoon vanilla extract
1/2 cup butter, softened	Coloring pastes or food coloring (see note below)
1 cup sugar	Colored sugars, sparkles, or sprinkles (optional)
Makes approximately 40 cookies	

Instructions

1. In a large mixing bowl, whisk together the flour, baking powder, and salt.
2. In another large mixing bowl, using an electric mixer, beat butter and sugar together until light and fluffy. Beat in the egg, milk, and vanilla until well combined.
3. Gradually add the flour mixture to the butter mixture, beating until a soft dough forms. Shape into a large ball, or disc shape.
4. Cut dough evenly into the number of colors you are making. Tint each section with a color of paste or food coloring. You can do this by beating each section with the mixer or by putting on food gloves and blending it with your hands. Colors do not have to be perfect!
5. Roll each section into a rope about 12-14 inches long. Lay them beside each other and gently press them together. Cut in half in the middle of ropes. Stack the cut ropes to make 2 layers, alternate the colors. Gently roll them together, twisting and stretching dough at the same time. Make a log about 10-12 inches long. Press the edges with the palm of your hand so they are even. Roll log in parchment paper and chill for 30 minutes.
6. Preheat oven to 350 degrees F. Line baking sheets with parchment paper.
7. Unroll the log and slice into 1/4-inch-thick slices. Arrange on baking sheets.
8. OPTIONAL: Pour colored sugars, sparkles, sprinkles onto a plate. Make a straight line with each of them. Roll slices across the sugars before placing on baking sheets.
9. Bake about 8-10 minutes until bottoms are light golden brown. Allow to set on cookie sheets until firm enough to remove. Transfer to a wire cooling rack. DO NOT OVER BAKE as these will continue to harden while cooling.

NOTE: Tested by Jess Tava. I used Watkins Assorted Food Coloring. Derived from vegetable juices & spices. No artificial dyes or colors. Gluten free. Used one tsp per color. Did not use sprinkles or sparkles.