

## Rainbow Cookies

### For the cookie dough

- 260g Plain Flour
- ½ tsp Bicarbonate Soda
- ½ tsp Baking Powder
- 180 kg Butter
- 225g Caster Sugar
- 1 Egg
- 1 tsp Vanilla Extract
- Smarties to decorate

### Method

Pre-heat the oven to 160 C fan, 180 C

1. Cream together the butter and sugar, until light and fluffy.
2. Gradually beat in the egg and vanilla.
3. Add the sifted dry ingredients to form a stiff cookie dough mixture.
4. Let the cookie dough rest in the fridge for at least an hour.
5. Divide the dough into 12 equal portions and roll into balls.
6. Dip each ball into the smarties and then place onto a baking tray, ensuring they are well spaced apart (to allow for spreading).
7. Bake for 15 minutes or until golden brown in colour.
8. Once out of the oven leave the cookies to cool on the baking tray.