

# Rainbow Cookies

- 1/2 cup unsalted butter, softened
- 1/2 cup confectioner's sugar (powdered sugar)
- 3/4 teaspoon vanilla extract
- 1 cup flour
- food coloring

Put the butter, sugar and vanilla in a bowl. Beat until creamy. Add the flour. Beat for several minutes until a smooth dough forms.

Divide the dough into 6 pieces. Put each piece in a separate bowl. Add several drops of food coloring to each bowl; red, orange, yellow, green, blue, purple. (use the back of the box for ratios on orange and purple)

Work the color into each piece of dough with your hands. Wash your hands before working on a different color. Then, roll each dough ball into an 8" log. Put all the logs together to form one log. You can also just put all the dough balls together and then roll into an 8" log. Chill the log in the refrigerator for 15 minutes.

Slice the log into pieces. Each slice should be about 1/4 inch thick. Put the slices on a cookie sheet and bake for 10 minutes at 350.

