

Quilt Cookies

Makes 12-16 cookies



Ingredients

1 cup softened butter
1 cup sugar
1 egg
1 tsp vanilla extract
2 cups flour
1 1/2 tsp baking powder
food coloring

Steps

1. Preheat your oven to 350 degrees F. In the bowl of a stand mixer with the paddle attachment, cream together the butter and sugar on medium speed until light and airy.
2. Then, scrape the sides of the bowl, add the egg and vanilla extract, and mix on medium speed until fully incorporated.
3. On low speed, slowly add the flour and baking powder. Raise speed to medium-low and mix until a dough is formed.
4. Transfer all of the dough onto a well-floured surface and divide into six equal pieces. Apply food coloring to each piece, using green, blue, purple, pink, red, and keeping one plain. Work the dough in your hands until it's an even, uniform color. Separately plastic wrap each segment and pop them in the freezer for around 10 minutes.
5. Watch Youtube video for better instructions on making the quilt shape, and plastic wrap and freeze your final log for 10-15 minutes.
6. Unwrap the log and slice it into 1/3 inch long pieces, then transfer each slice onto a parchment-lined sheet pan. Keep them 1/2 to 1 inch apart.
7. Pop them in the oven and bake for 10 minutes. Cool and enjoy!

Optional: Pipe quilt designs with white icing when cooled.