Rainbow Cookies

These cookies are incredibly cute so are very popular with our children. Creating the biscuit shape is a little fiddly, but you don't have to be too precise.

Ingredients

200g softened butter
200g caster sugar
1tsp vanilla extract
1 large egg
425g plain flour
Red, orange, yellow, green, blue and purple food colouring – gel pastes give the best colour

We suggest that you double the basic recipe, to make it easier to create the rainbow shape.

Method

1. Preheat the oven to 180°C (fan) / 200°C /gas mark 6.
2. Mix together the butter and sugar, to a smooth creamy paste.
3. Add the egg and vanilla extract and beat well.
4. Add the flour and mix together into a dough.
5. Divide the dough up into six unequal parts – you need less for the inner layers than the outer layers, so the portions should gradually increase in size.
6. Mix the purple food colouring into the smallest portion, until you have a good deep colour.
7. Repeat the process, from smallest to largest portion, in this order: blue, green, yellow, orange, red.
8. When all the colours are mixed, refrigerate the dough for half an hour.
9. Remove dough from the fridge. Roll the purple dough into a sausage shape.
10. Using a rolling pin, roll out the blue dough, into a rectangle, large enough to wrap around the purple sausage.
11. Place the purple dough onto your blue rectangle, then wrap the blue dough around it, pressing down slightly to seal the edges.
12. Repeat the process in order: green, yellow, orange, red.
13. Return the dough to the fridge, to firm.
14. Cut the dough into discs, approx 5mm wide, then cut the disc across the middle, to create the rainbow shapes.
15. Bake for 8-10 minutes, then allow to cool for five minutes on a wire rack.

Note: If you slightly undercook them, the colours are much brighter

Areas of learning and development:

PSED   Personal, Social and Emotional Development
MATH   Mathematics
EAD   Expressive Arts and Design