

Lucky Rainbow Cookies

©www.BakingInATornado.com

Ingredients (makes 18 large or 36 small cookies):

1 stick butter, softened
1 stick margarine, softened
¼ cup brown sugar
½ cup white sugar
1 egg
¾ tsp vanilla
¼ tsp almond extract
2 ¼ cups flour
½ tsp baking soda
¼ tsp salt
Food coloring: green, red, yellow
½ cup sugar
vanilla bark or white chocolate chips
6 oz unsalted pistachios, shelled, skinned as much as possible, and chopped

Directions:

- *Cream the butter, margarine and sugars. Beat in the egg, vanilla and almond extract. Mix in the flour, baking soda and salt.
- *Divide the dough into three equal parts. Mix a different color of food coloring into each one. Wrap separately and refrigerate for at least an hour.
- *Preheat oven to 350 degrees. Grease cookie sheets.
- *Remove doughs from the fridge and using about 1 tsp at a time, roll them into strings about 2 inches long (small cookies) or 3 inches long (larger cookies).
- *Take one string of each color, line them up together. Put onto cookie sheets and curve to form a rainbow.
- *Grease the bottom of a glass with non-stick cooking spray and dip the glass in the ½ cup sugar. Use the sugar coated glass to gently flatten the cookies. You'll need to keep dipping the glass in more sugar as you go.
- *You can use a knife to cut off the ends of the cookies, evening them out.
- *Bake for 9 minutes (small) or 12 minutes (large). Don't let them brown. Allow to sit for 1 minute on the cookie sheet before gently removing. Cool completely.
- *Melt the vanilla bark or white chocolate chips in the microwave at 15 second intervals until completely melted. Using a pastry brush, paint each end of your rainbow. Quickly sprinkle with crushed pistachios before it sets.