

## Red Fluff and Blue Cookies

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### Ingredients:

1 stick butter, softened  
1 stick margarine, softened  
1 ½ cups sugar  
2 eggs  
1 ½ tsp vanilla  
2 ¾ cups flour  
2 tsp cream of tartar  
1 tsp baking soda  
red food coloring  
blue food coloring  
red colored sugar  
blue colored sugar

12 oz marshmallow fluff

### Directions:

- \*Cream the butter, margarine, sugar, eggs and vanilla until creamy. Mix in the flour, cream of tartar and baking soda.
- \*Divide dough in half, place each in its own bowl. Add red food coloring to half the dough and blue food coloring to the other half.
- \*Wrap, separately, in plastic wrap and refrigerate at least an hour.
- \*Preheat oven to 375 degrees. Line cookie sheets with parchment paper.
- \*Remove doughs from the fridge, roll into approximately 48 balls, half of each color. Roll each in colored sugar and place onto cookie sheets (about 16 per sheet).
- \*Bake for 10 minutes. Cool for 2 minutes on cookie sheet, then remove and cool completely.
- \*Line the cookies up in pairs, one blue and one red, flat side up.
- \*Spray a spatula with nonstick spray and use it to place the fluff in either a piping bag or a gallon sized bag (snip the corner so you can pipe).
- \*Pipe about 1 TBSP of the fluff onto the flat side of half of the cookies. Gently top with the flat sides of the other half of the cookies on top to form sandwiches.
- \*Store in air tight container in the fridge.