

UNICORN POOP COOKIES

INGREDIENTS

4 cups sifted flour	zest of one lemon
2 teaspoons baking powder	food coloring
1 ½ cups sugar	2 cookie trays
2 eggs at room temperature	colored sugar sprinkles
¾ cup butter (1 ½ sticks) at room-temperature (don't melt it!)	
2 teaspoons vanilla	

LET'S MAKE IT!

Preheat oven to 350°F.

Line 2 baking sheets with parchment paper.

In a bowl, stir together dry ingredients.

In a second bowl (with a stand mixer or electric mixer), beat butter with sugar until light and fluffy.

Beat in eggs, lemon zest and vanilla.

Slowly stir in flour mixture. The dough should look crumbly.

Divide dough into 4 pieces and place each in its own bowl.

Add a few drops of food coloring each bowl, mix thoroughly.

Roll each dough color into a ball. **DO NOT REFRIGERATE DOUGH!!**

Cut each colored ball into 4 pieces.

Using one piece of each color, re-assemble the balls so that each of the four new balls contains all four colors. Press dough together, mixing slightly, but don't over-work it or the cookies will be rock hard. The goal from here is to get the dough shaped into skinny snakes of uniform width- get

it done however you can- there is no right or wrong way. See photos below for how I went about it.

On top of a parchment paper lined cookie sheet, begin coiling the dough starting from the center of the cookie, working out. Coil dough in an upward spiral, ending in the center. Try not to coil more than 3 layers high.

Sprinkle with colored sugar.

Bake until barely golden (approx. 12-15 minutes).

Let cool and enjoy!