Shamrock Cookie Recipe

Adult Supervision Required

Let's CREATE

Ingredients:

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 teaspoons baking powder
- 3 cups all-purpose flour
- Green food colouring
- Shamrock-shaped cookie cutter

Instructions:

1. Set your oven to 175°C (350°F) and line a baking sheet with parchment paper.
2. In a large mixing bowl, cream together the softened butter and granulated sugar until light and fluffy.
3. Beat in the egg and vanilla extract until well combined.
4. Gradually add the baking powder and flour to the mixture, mixing until a dough forms.
5. Divide the dough into separate bowls if you want to make different shades of green. Add a few drops of green food colouring to each bowl and mix until the desired colour is achieved.
6. On a floured surface, roll out the green dough to about 1/4 inch thickness.
7. Use the shamrock-shaped cookie cutter to cut out the cookies from the rolled-out dough. Place the cookies onto the prepared baking sheet, spacing them an inch apart.
8. Bake the cookies in the preheated oven for 8-10 minutes, or until the edges are lightly golden.
9. Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.
10. Once the cookies have cooled, you can decorate them with sprinkles or icing if desired. Once you've finished decorating, serve and enjoy!

These Shamrock Cookies are sure to be a hit with kids and adults alike on St. Patrick's Day!