



Long Livo

Rainbow Sugar Cookies – Easy Sweet Treat

20 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

32 min

Total time

American

Cuisine

Ingredients

Cookie Dough

- ☐ 1 cup unsalted butter, softened
- ☐ 3/4 cup granulated sugar
- ☐ 1/2 cup packed brown sugar
- ☐ 2 large eggs
- ☐ 2 tsp vanilla extract
- ☐ 1 tsp lemon zest (optional)
- ☐ 3 cups all-purpose flour
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp baking soda
- ☐ 1/4 tsp salt
- ☐ 1/2 cup rainbow colored sugar

Instructions

- 1 Preheat your oven to 350°F (175°C) and line two baking sheets with parchment or a silicone mat.
- 2 In a large bowl, cream the softened butter with the granulated and brown sugars until the mixture is light, fluffy, and pale in color.
- 3 Add the eggs one at a time, beating well after each, then stir in the vanilla extract and lemon zest, letting the scent of citrus mingle with the butter.
- 4 In a separate bowl, whisk together flour, baking powder, baking soda, and salt. Gradually add the dry mix to the wet ingredients, mixing just until combined.
- 5 Gently fold in the rainbow colored sugar, distributing the speckles without crushing them.
- 6 Cover the dough and chill for 30 minutes; this helps the cookies keep their shape when baked.
- 7 Scoop level tablespoonfuls of dough, roll into balls, and place on the prepared sheets. Lightly press each ball and sprinkle a pinch of extra rainbow sugar on top.
- 8 Bake for 10-12 minutes, until edges are just set but the centers still look soft. Let cool on the sheet for 2 minutes, then transfer to a wire rack.

Nutrition per serving

120 kcal

Calories

2 g

Protein

15 g

Carbs

6 g

Fat

Tips & notes

- If the dough feels too sticky, add a tablespoon of flour at a time until manageable.
- For an extra burst of color, swirl a few drops of food-grade gel color into the dough before adding the sprinkles.
- Store cookies in a single layer to keep them from sticking together.