

Rainbow Cookies Recipe

*These cookies have been in our family for four generations—
and were always baked for humans **only!***

Ingredients

Cookies:

- 1 ½ cups butter or margarine (room temperature)
- 1 cup sugar
- 2 tsp orange zest
- 2 eggs
- 4 cups flour

Frosting:

- 2 tbsp softened butter
- 1 tsp vanilla or almond extract
- 3 cups confectioners' sugar
- milk



Directions

1. Cream together butter and sugar until well mixed. Add the orange zest and the eggs until thoroughly incorporated.
2. Stir in 4 cups of sifted flour and mix until thoroughly combined.
3. Refrigerate the dough for 2 to 3 hours.
4. Roll out the dough into thin snakes, about a ½ inch wide and 5 to 6 inches long.
5. Fold each dough snake in half, then twist two or three times. Place on cookie sheet lined with parchment paper and bake in 375° oven for 10-12 minutes.
6. Allow cookies to cool before frosting.

For frosting:

1. With electric mixer on low speed, combine butter and vanilla or almond extract, gradually adding confectioner's sugar until incorporated.
2. Add milk by tablespoons until the frosting is a glaze consistency.
3. Frost the cookies, then sprinkle rainbow sprinkles—or any other sprinkles you like—on top.

