

RAINBOW FISH COOKIES

PREHEAT OVEN TO 350°F, REQUIRES ASSISTANCE FROM AN ADULT

- ★ Mix sugar and butter together in a bowl (using mixer). Beat until creamy.
- ★ Add egg and lemon peel and stir till the mixture is smooth. Gradually add the flour and then knead the dough thoroughly. Place the dough in refrigerator for 15 minutes.
- ★ Sprinkle a thin layer of flour over your work surface. Roll the dough out flat. Cut out the cookies using fish-shaped cookie cutter.
- ★ Bake the cookies at 350°F on the center rack of your preheated oven. Bake for 15 minutes (until the cookies are golden-yellow). Let cool.
- ★ Decorate your cookies once cool. Mix the frosting together with food coloring. If necessary, add a little water. Finally, spread the glitter sprinkles over the icing and leave to dry.

INGREDIENTS

½ cup sugar
¾ cup butter
1 egg
1¾ cup flour
grated lemon peel (organic)
fish-shaped cookie cutter
frosting
blue food coloring
glitter sprinkles

