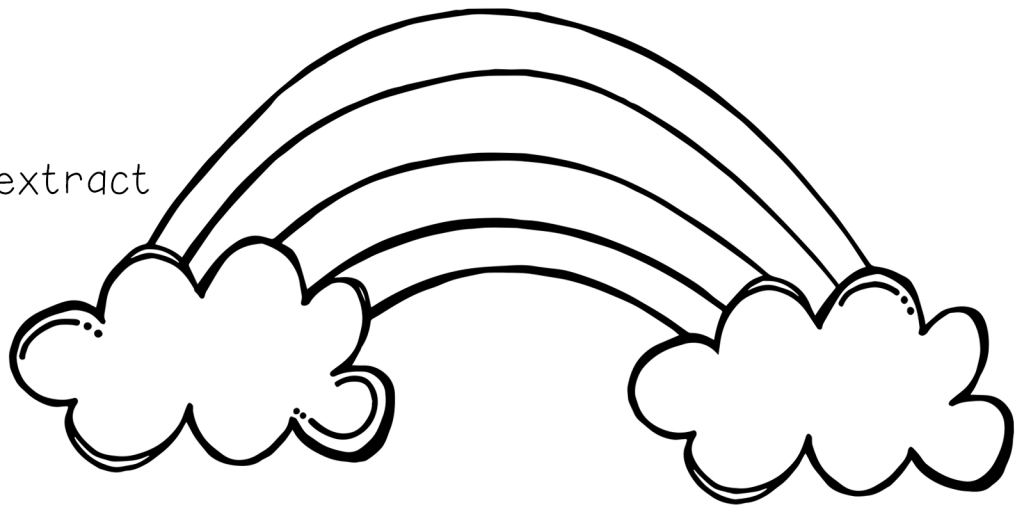


Rainbow SUGAR COOKIES

Plan Ahead . . . Needs to Chill

3/4 cup butter
1 cup granulated sugar
2 eggs
1 tsp. vanilla or almond extract
3-1/4 cups flour
2 tsp. baking powder
1/2 tsp. salt
food coloring
waxed paper



In a large mixing bowl, cream butter and sugar. Add eggs and extract. Add dry ingredients and mix well to form a soft dough.

Divide the dough into equal balls, and color each part with food coloring by creating a small well in the dough with your finger and placing a few drops of food coloring in the well. Knead the color into the dough. Repeat for each color.

On a sheet of waxed paper or other non-stick surface, roll out each ball of colored dough to about 1/4-inch thick. Firmly stack each sheet of rolled dough on top of the other, gently pressing so the layers stick together. Wrap stacked dough in waxed paper and chill overnight.

Once chilled, slice layered dough into 1/2-inch thick slices, about 4 inches long. Gently curve each slice into a rainbow shape. Bake on an ungreased cookie sheet at 350F for 7-9 minutes or until lightly browned on the bottom. Allow to cool, and enjoy!