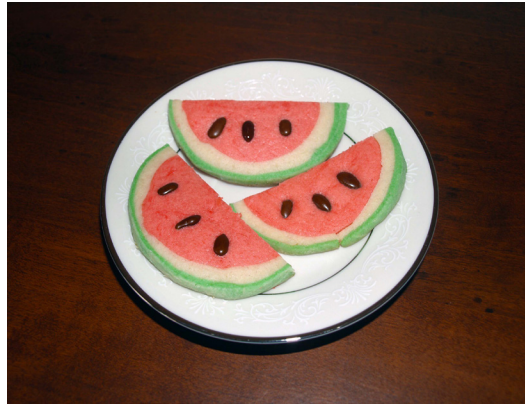


Watermelon Slice Cookies

Printed from Iwannabake.com

Cookie Ingredients

- 2 cups all-purpose flour
- ¼ tsp. baking powder
- ⅛ tsp. salt
- ¾ cups granulated sugar
- ¾ cup butter, softened
- 1 egg
- ⅛ tsp. watermelon flavoring
- green and red food coloring
- black or brown chocolate-covered sunflower seeds (optional)



Directions

1. Whisk together the flour, baking powder, and salt in a medium bowl.
2. In a large bowl, cream together the granulated sugar and softened butter. Beat in the egg and watermelon flavoring until well-combined.
3. Gradually stir in the dry ingredients until fully-incorporated. Reserve ⅓ cup of dough and ⅔ cup of dough in separate bowls.
4. Make a well in the middle of the largest portion of dough and add 10 drops of red food coloring. Knead the dough until the color is even. Do the same with the ⅓ cup of reserved dough, adding 4 drops of green food coloring.
5. Form the un-tinted dough into a small rectangle and wrap with plastic wrap. Do the same with the green dough. Roll the red dough into a 3½" long log and wrap with plastic wrap as well. Refrigerate all the dough for 2 hours.
6. Roll the plain dough into an 8½" x 3½" rectangle. Remove the red dough from the plastic wrap and place it on the short end of the plain dough rectangle. Carefully roll the plain dough around the red dough. Set aside.
7. Roll the green dough into a 10" x 3½" rectangle and roll the dough log inside it as before. Wrap the whole log in plastic wrap and refrigerate overnight or freeze for at least 1 hour.
8. Preheat your oven to 350°F and remove the dough log from the freezer. Cut the dough into ⅜" thick discs and arrange the discs on cookie sheets. Gently press the sunflower seeds into the red part of the cookies if desired. Bake for 9-11 minutes, or until the cookies have hardened somewhat and are no longer shiny.
9. Immediately cut the cookies in half. Allow to cool 5 minutes on the cookie sheets, then remove them to cooling racks to cool completely.