

# Captain America's Shield Cookies

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## Cookie Ingredients

- 2 cups all-purpose flour
- ¼ tsp. baking powder
- ⅛ tsp. salt
- ¾ cups granulated sugar
- ¾ cup butter, softened
- 1 egg
- ½ tsp. vanilla extract
- blue and red food coloring



## 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 ½ cup of dough. Split the remaining dough in half and place each portion in a separate bowl.
4. Make a well in the middle of the ½ cup of dough and add 10 drops of blue food coloring. Knead the dough until the color is even. Do the same with one of the other portions of dough, adding 15 drops of red food coloring.
5. Break the red dough and the plain dough each into two slightly unequal pieces. Form each piece into a small rectangle approximately 3½" wide and wrap with plastic wrap. Roll the blue dough into a 3½" long log and wrap with plastic wrap as well. Refrigerate all the dough for 2 hours.
6. While still in the plastic wrap, carefully wrap the smaller piece of red dough around the blue log. Roll it longer if necessary until the edges touch when wrapped around the log. Remove the plastic wrap from both pieces of dough and place the log on the short end of the red dough rectangle. Roll the red dough around the blue dough, pinching the edges to seal. Repeat the process with the larger piece of plain dough, then again with the larger piece of red dough.
7. Wrap the whole log in plastic wrap and refrigerate overnight or freeze for at least 1 hour. Keep the remaining dough rectangle in the refrigerator.
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. Roll the remaining rectangle of dough out ⅜" thick and cut as many stars out of it as you have cookie discs. Cut stars out of the center of each cookie, remove the blue stars, and insert the white stars into the holes. Press the dough gently to seal the edges.
9. Bake the cookies for 9-11 minutes, or until the cookies have hardened somewhat and are no longer shiny. Allow to cool 5 minutes on the cookie sheets, then remove them to cooling racks to cool completely.