

# Recipe of the Week

March 12, 2015

## *St. Patrick's Day Treats- Shamrock Sugar Cookies*

*By Kimberli Washington*



### *Ingredients*

- 1 cup flour
- 1 egg
- 1 teaspoon pure vanilla extract
- ½ cup unsalted butter, softened
- ¼ cup brown sugar
- Green food coloring
- Green sugar crystals
- Shamrock cookie cutter
- Non-stick baking tray

### *Directions*

1. Pre-heat oven to 325 degrees.
2. In a medium bowl, beat butter and brown sugar until light and fluffy.
3. Stir in egg, pure vanilla extract and a few drops of green food coloring. Add flour and blend all ingredients together well, until dough forms.
4. Roll out dough on to a floured surface, about ¼-inch thick. Cut out cookies using shamrock cookie cutter and place cookies 2 inches apart on a non-stick cookie sheet.
5. Sprinkle green sugar crystals on top of each cookie and bake for about 25 minutes, until pale golden shade.
6. Remove cookies from oven and let stand about 5 minutes. Place cookies on a rack and let cool completely before serving. Enjoy!!!

**Disclaimer:** It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.