

MARLEY SPOON



Shamrock Swirl Sugar Cookies:

The Perfect St. Patrick's Day Dessert!



1,5h



2 Servings

Perfect for St. Patrick's Day (or any day), these are classic sugar cookies with a twist—literally! These are fun to make and are sure to disappear in a flash. One batch of buttery cookie dough makes two parts: classic and vibrant green, tinted with sanding sugar and all-natural spirulina powder. When the two doughs unite, they roll into a festive swirl cookie. (Makes 20 cookies.)

What we send

- 10 oz all-purpose flour ³
- 10 oz granulated sugar
- ¼ oz baking powder
- 1 pkt spirulina powder
- 2 (1 oz) green sanding sugar
- ¼ oz peppermint extract
- 8 oz milk ²

What you need

- 1 large egg ¹
- vanilla extract
- ½ c butter, softened ²
- kosher salt

Tools

- 2 rimmed baking sheets
- hand-held electric mixer
- rolling pin
- parchment paper

Cooking tip

For even, perfectly round cookies: use a very sharp knife or a piece of uncoated dental floss to cut the dough log into individual cookies, and use a ruler to mark your cuts before you slice!

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 360kcal, Fat 19g, Carbs 44g, Protein 4g



1. Cream butter

In a medium bowl, whisk together **2 cups flour**, **2 teaspoons baking powder**, and **½ teaspoon salt**. Set flour mixture aside.

In a 2nd medium bowl, combine **1 cup granulated sugar**, **½ cup softened butter**, and **1 teaspoon each of vanilla and peppermint extract**. Using an electric mixer, beat on high speed until light and fluffy, scraping down sides of bowl as needed, 3-6 minutes.



2. Finish dough

To bowl with **butter**, add **1 large egg** and **2 tablespoons milk**; beat to combine, about 1 minute. Add **flour mixture**; beat on low speed until combined and no dry streaks of flour remain. Transfer ⅔ of the dough to a large sheet of parchment paper.

Add **half of the sanding sugar** and **¾ teaspoon spirulina** to remaining dough in bowl; mix until evenly green.



3. Roll dough

Use your hands to shape **plain dough**, on parchment paper, into a rectangle. Top with a 2nd sheet of parchment paper; roll out into a 12x8-inch rectangle. Transfer dough, still between parchment, to a rimmed baking sheet.

Using same process, roll out **green dough** and, still between parchment, slide on top of plain dough. Chill dough until firm, at least 30 minutes.



4. Roll cookies

Remove top sheets of parchment from both **chilled doughs**. Flip **green dough** directly onto **plain dough**, placing in the same direction. With parchment still covering top of green dough, use a rolling pin to lightly roll the 2 doughs together to adhere. Remove top layer of parchment, then trim edges of dough to form a 12x8-inch rectangle.



5. Slice cookies

Starting from one of the long sides, use bottom parchment as a guide to tightly roll **dough** into a log. Chill log until firm, at least 30 minutes.

Preheat oven to 350°F with racks in the upper and lower thirds. Remove log from parchment; cut in half. Spread **remaining sanding sugar** on a plate. Roll each log in sugar; press to adhere. Cut each log into 10 even rounds (20 cookies total).



6. Bake & serve

Evenly space cookies over 2 parchment-lined baking sheets. Bake **cookies** on upper and lower oven racks until just set and and tops are no longer shiny, rotating baking sheets and switching positions halfway through, 10-12 minutes total. Remove baking sheets from oven; cool cookies on baking sheets for 5 minutes, then transfer to a wire rack to cool to room temperature. Enjoy!