

Choco Fever Dream

Rainbow Sugar Cookies – Easy Sweet Treat

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup granulated sugar
- [ ] 1/2 cup packed brown sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 1 tsp lemon zest (optional)
- [ ] 3 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1/2 cup rainbow colored sugar

Instructions

1. Preheat your oven to 350°F (175°C) and line two baking sheets with parchment or a silicone mat.
2. In a large bowl, cream the softened butter with the granulated and brown sugars until the mixture is light, fluffy, and pale in color.
3. Add the eggs one at a time, beating well after each, then stir in the vanilla extract and lemon zest, letting the scent of citrus mingle with the butter.
4. In a separate bowl, whisk together flour, baking powder, baking soda, and salt. Gradually add the dry mix to the wet ingredients, mixing just until combined.
5. Gently fold in the rainbow colored sugar, distributing the speckles without crushing them.
6. Cover the dough and chill for 30 minutes; this helps the cookies keep their shape when baked.
7. Scoop level tablespoonfuls of dough, roll into balls, and place on the prepared sheets. Lightly press each ball and sprinkle a pinch of extra rainbow sugar on top.
8. Bake for 10-12 minutes, until edges are just set but the centers still look soft. Let cool on the sheet for 2 minutes, then transfer to a wire rack.

Nutrition per serving

120 kcal	2 g	15 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, add a tablespoon of flour at a time until manageable.
- For an extra burst of color, swirl a few drops of food-grade gel color into the dough before adding the sprinkles.
- Store cookies in a single layer to keep them from sticking together.