

Candy Corn Butter Cookies

Candy Corn Butter Cookies



A Taste of Home Recipe – Makes about 60 cookies

- 1-1/2 cups butter (softened)
 - 1-1/2 cups sugar
 - 1/2 teaspoon vanilla extract
 - 3 cups all-purpose flour
 - 1 teaspoon baking soda
 - 1/2 teaspoon salt
 - Yellow and orange paste food coloring
1. Cream butter and sugar until light and fluffy, 5-7 minutes. Beat in vanilla. In another bowl, whisk together flour, baking soda and salt; gradually beat into creamed mixture.
 2. Divide dough in half. Tint 1 portion yellow. Divide remaining dough into two-thirds and one-third portions. Color the larger portion orange; leave the smaller portion plain.
 3. Shape each portion of dough into two 8-in. logs. Flatten top and push sides in at a slight angle. Place orange logs on yellow logs; push sides in at a slight angle.

Top with plain logs, forming a slightly rounded top. Wrap and refrigerate until firm, about 4 hours. Do not skimp on the 4 hours chill time!! It helps to slice them cleaner and also for them not to spread in the oven!!!

4. Preheat oven to 350°. Unwrap and cut dough into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets.
5. Bake until set, 10-12 minutes. Remove from pans to wire racks to cool.

Desserts

Cookies