Let’s Make
Rainbow Cookies

Let’s Get Started
Our fabulous baking box lets you bake and decorate between 12 and 15 colourful rainbow cookies depending on how thick you roll out your cookie dough! The only other ingredients you will need is 100g of butter or margarine, some water and a sprinkling of flour and icing sugar over your work surface to stop the cookie dough and roll out icing from sticking.

Step 1. Perfectly Baked Cookies
To make the rainbow cookies follow the recipe on the vanilla biscuit mix – it’s super easy, just add water and butter and mix well. When a dough is forming, use your hands to knead until the dough is nice and smooth. Place in a plastic bag and leave in the fridge for 30 minutes.

Roll the dough out on a little flour or biscuit mix to approximately 5mm thickness and cut out the rainbow cookies. Lift onto a greased baking sheet and cook at 170°C, checking after 15 minutes - the cookies should look golden brown! Leave to cool for 5 minutes then place onto a rack to cool completely before decorating.

Handy Hint: If you don’t have any flour to sprinkle before rolling the biscuit dough out, keep a small spoonful of biscuit mix to one side to use instead and add a little less water to the mix. The butter can be added at room temperature, or, if using straight from the fridge it can be grated into the biscuit mix.
Step 2. Covering In Roll Out Icing

To stick the icing onto the cookies, spread each cookie with a thin layer of jam or lemon curd (make sure you choose a seedless, lump free jam). Sprinkle your worktop with a little icing sugar then give the white icing a quick knead before rolling out to between 3-5mm in thickness. Cut out enough rainbow shapes to cover all the cookies and position them carefully over the jam, pressing down lightly.

Handy Hint: When spreading the jam over the cookie, leave a small gap around the edge so that when you press the icing on top, it doesn’t squeeze out the side.

Step 3. Embossing A Cloud Outline

To create an outline of the cloud, turn the rainbow cutter upside down, position as shown in the photo and press lightly into the icing.

This will give you a starting and finishing point when piping on the rainbow.

Step 4. Learn How To Pipe Dots, Straight & Wiggly Lines, Practice Makes Perfect!

When using icing from a tube, make sure the icing is room temperature and it helps to manipulate the tube for approx. 10 seconds before using. Cut off the tip of the tube and have a little practice first on your worktop.

To pipe wiggly lines...

Add a little pressure then touch down on the surface as soon as you see the icing appear. Continue to add pressure piping up and down in a small wiggly line. Make sure you stop applying any pressure before pulling way.

To pipe dots...

Do not pipe at an angle, hold the piping tube directly above pointing downwards! Touch down on the surface, add a little pressure to pipe a dot keeping the end of the piping nozzle still. The more pressure you apply, the larger the dot will become. Stop applying any pressure before you pull away.

To pipe Lines...

Add a little pressure then touch down on the surface as soon as you see the icing appear. Keeping the pressure even, pipe a line across the rainbow remembering to stop any pressure before you pull away.
Step 5. Adding Sprinkles For The Finishing Touch!

Adding a few sprinkles really adds that little finishing touch. Unscrew the glue cap and slowly squeeze a small amount of glue around the edges of the clouds. Sprinkle over the mini white pearls and star sprinkles to complete your colourful rainbow cookies.

‘Let’s Make Rainbow Cookies’ baking box available from www.cakecraftshop.co.uk