

Classic Kitchen Cookie

Rainbow Shortbread, 0,25l/ 219g

Would you like to taste the rainbow? With Classic Kitchen Rainbow Cookie mixture you can do it anytime! Super easy and super fast to prepare!

Type / flavor:

Rainbow Shortbread

Packing / weight:

0,25l/ 219g

Add to:

60 g butter on room temperature and 1 egg (small size), or just 80 g butter

Cooking instruction:

Stir 60 g of butter until foam-flecked, then add a small size egg, or make 80 g butter ready (without egg). Mix it with the content of the bottle. Wrap up the mixture in plastic wrap, in a roll shape, and let it rest in refrigerator for 30 minutes. Cut 1,1-5cm slices from the roll! Cover baking pan with baking paper, place the slices and bake them for 16-18 minutes at 170 degrees Celsius.

Ingredients:

Wheat flour, sugar, sugar coated chocolate pastille (sugar, cocoa mass, cocoa butter, skimmed milk powder, emulsifier: soy lecithin, glazing agent: gum-arabic, carnauba wax, beeswax, shellac, coloring: riboflavin, carmine, chlorophyll and copper complexes, carotenes, anthocyanins, titanium dioxide, iron oxide), brown sugar, baking soda, salt

