

## RAINBOW CHOCOLATE COOKIES

*Have you ever thought about personalizing cookies with some color? In a few steps you can create cookies of the shape and color you prefer! And if you add chocolate, success is guaranteed.*



### INGREDIENTS:

**250 g** 00 flour  
**150 g** Emilia dark chocolate  
**70 g** butter  
**60 g** sugar  
**1** egg  
**1/2** sachet of yeast  
 food coloring to taste  
 to taste colored sugars



Difficulty  
EASY



Preparation  
30 min



Portions  
10

**1** Prepare the biscuits: in a bowl sift the flour and baking powder, then add the sugar and mix well. Separately, mix the melted and warmed butter with the lightly beaten egg. Make a small hollow in the flour and pour in the liquid, kneading the mixture quickly.

### TIP

Alternatively, to make it faster, add a good handful of dark chocolate chips to the dough instead of covering the biscuits.

**2** Divide the mixture into three or four parts and add a different color to each. Mix well until the color is well blended. Divide the colored dough into irregular pieces and glue them like a patchwork on a lightly floured surface. Level with a rolling pin and cut out many circles of colored dough. Cook at 170 degrees for about 15 minutes. Remove from the oven and leave to cool

**3** Melt the chocolate in a bain-marie and dip the biscuits halfway, then place them on a sheet of baking paper, sprinkle with a pinch of colored sugars and leave to harden for half an hour in the fridge. Remove from the fridge, let it rest for 10 minutes and serve.