



Ombré Sugar Cookies

INGREDIENTS

1 (16.5-oz.) pkg. Hy-Vee refrigerated sugar cookie dough, softened
¼ cup Hy-Vee all-purpose flour
Hy-Vee green food coloring

PREPARATION

- 1** Preheat oven to 350°. Combine softened cookie dough with flour. Divide dough into three portions. Tint each portion with increased amounts of red or green food coloring to form an ombré effect. Roll each portion into a log.
- 2** Spray work surface with Hy-Vee nonstick cooking spray. Arrange logs side by side, from lightest to darkest on prepared work surface. Using a rolling pin, gently roll on top of logs to form a rectangle. Wrap rolled dough tightly in plastic wrap and refrigerate for 10 minutes.
- 3** Cut rolled dough crosswise into ¼-inch-thick slices. Place slices 2-inches apart on ungreased cookie sheets. Bake 8 to 10 minutes or until cookies are set. Cool for 2 minutes on cookie sheets. Transfer cookies to wire racks to cool completely.