



Lemonade Cookies with a Twist

INGREDIENTS:

- 1 1/2 cups granulated sugar
- 1 cup butter, at room temperature
- 1 large egg
- 1/2 teaspoon vanilla extract
- 1 packet (0.23oz.) Kool Aid Lemonade
- Yellow food coloring gel
- 2 3/4 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup of chopped Twizzler Strawberry Licorice. (just chop them into chocolate chip-size bits using a sharp knife)

DIRECTIONS:

- Preheat oven to 350F degrees
- Using a mixer, beat together butter and sugar until smooth and creamy.
- Add egg and vanilla extract and mix until combined.
- Add Lemonade powder and coloring gel (if needed) to create a nice yellow color. Mix well.
- Blend in the dry ingredients, using clean hands to knead the dough together at the end.
- Add chopped strawberry licorice bits at the very end and blend well (this step can be skipped if you aren't feeling wild and crazy-- you'll just have yummy lemonade cookies!)
- Roll rounded tablespoons of dough into balls and place on baking sheets that have been covered in parchment paper.
- Bake for 8 to 10 minutes or until cookies are set.
- Slide parchment paper (with the cookies still on top) onto a cool counter and allow cookies to cool right on paper.