**Candy Corn Cookies**

250 mL margarine

250 mL icing sugar

1 egg, beaten

5 mL vanilla or almond extract

5 mL salt

625 mL sifted flour (= sift then measure)

1. Preheat oven to 375 F.
2. In a large bowl, cream together margarine and icing sugar.
3. Add in slightly beaten egg, vanilla and salt to creamed mixture.
4. Add flour to cream mixture.
5. Divide prepared sugar cookie dough into three equal portions. Leave one as is and one other portion yellow and another orange.
6. Line a standard loaf pan with plastic wrap. Gently press layer of uncoloured dough into bottom and smooth flat.
7. Layer orange dough on top of previous layer and smooth. Finally layer yellow and smooth top.
8. Wrap plastic over dough and chill until firm, 30-60 minutes in freezer or 1-2 hours in fridge. Or you can store the dough for 2-3 days before baking.
9. Remove plastic and slice into ¼ inch slices (cut loaf in half then half again and so on till desired thickness for even slices). Cut each slice into triangle shape and dip top side in sugar if desired.
10. Bake for 8-10 minutes. Should not be brown. Let cool on pan.

*Tips*

*Yellow = 18 drop*

*Orange = 18 yellow + 2 red*

*To mix colour into dough, place dough and dye in a plastic bag and blend with hands.*