



PREP: 10mins  
COOK: 15mins  
SERVES: 18-20

## AFL Final! Team Colours Swirl Cookies

The AFL Grand Final is fast approaching! What better way to celebrate than with a colourful bake to represent your team. Add a dash of our Food Colouring to your cookie dough, and pipe our simple swirl cookies that are sure to impress.

### Ingredients

#### Cookies

225g salted butter, room temperature  
1 cup (115g) icing sugar, sifted  
1 tsp Queen Organic Vanilla Extract  
2 cups (280g) plain flour  
1 tbs milk  
Queen Classic Blue Food Colour  
Queen Pillar Box Red Food Colour

### Method - Cookies

#### STEP 1

Preheat oven to 180 degrees, fan forced, and line two large baking sheets with silicone baking mats.

#### STEP 2

In the bowl of a stand mixer, (or using a hand mixer and large bowl), beat together salted butter, icing sugar and vanilla extract until mixture is pale and creamy. Add flour and mix until the batter is crumbly and just starting to come together. Add milk, and mix until a dough is formed.

#### STEP 3

Divide mixture into four equal portions. Colour one portion red and one portion blue using a few drops of food colouring. Leave the remaining two portions white.

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## Method - Cookies

### STEP 4

Roll the red dough into an even log on your benchtop, and to the same with one portion of the white dough. Place the red log on top of the white log, and transfer to a piping bag fitted with a medium sized round tip.

### STEP 5

Pipe 9 rounds onto silicon mat lined with baking sheet, and bake for 12-15 minutes until very lightly golden on the edges. Set aside to cool on tray for 5 minutes before transferring to a wire rack to cool completely. The cookies will continue to firm up as they cool.

### STEP 6

While the red and white cookies are cooling, repeat the above steps with the remaining blue and white dough.

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