



PREP: 20 min  
COOK: 12 min  
SERVES: 24

## Tropical Summer Cookies

These chewy cookies are bursting with Strawberry, Pina Colada, lime and Vanilla; the perfect flavour combinations and nice and easy to make!

### Ingredients

120g unsalted butter, room temperature  
1 cup (220g) caster sugar  
1 tsp Queen Natural Vanilla Extract  
1 large egg, room temperature  
1 ½ cups (225g) plain flour  
¼ tsp salt  
½ tsp baking powder  
½ tsp bicarb soda  
Queen Rose Pink Food Colour  
Queen Yellow Food Colour  
Queen Green Food Colour  
1 ½ tsp Strawberry & Cream Flavour for Icing

### Method

#### STEP 1

In the bowl of a stand mixer fitted with paddle attachment, cream butter and sugar together until light and fluffy. Add Vanilla Extract and egg, mixing to combine.

#### STEP 2

In a separate bowl, combine flour, salt, baking powder and bicarb soda. Reduce mixer speed to low and gradually add flour mixture.

#### STEP 3

Split dough into four 160g portions. Colour the first portion with 1/8 tsp Rose Pink Food Colour, the second with 1/8 tsp Yellow Food Colour and a couple drops of Rose Pink Food Colour, and colour the third with 1/8 tsp Green Food Colour. Leave the remaining portion un-coloured.

#### STEP 4

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## Ingredients

1 ½ tsp Piña Colada Flavour for Icing  
1 tsp lime zest  
1 tsp Queen Vanilla Bean Paste  
100g white chocolate, to drizzle

## Method

Flavour the pink dough with Strawb'ry & Cream, the orange dough with Pina Colada, the green dough with lime zest and the un-coloured dough with Vanilla Bean Paste. Form dough into balls and wrap in cling wrap. Refrigerate for 1 hour or until the dough is chilled completely.

### STEP 5

Preheat oven to 160°C (fan forced). Line two baking trays with baking paper.

### STEP 6

Roll dough into small balls and roll pink and orange together, and green and uncoloured together. Place onto baking trays 5cm apart. Bake for 12-15 minutes. Allow to cool on tray for 3 minutes before transferring to rack to cool completely.

### STEP 7

Place white chocolate in a microwave safe bowl. Heat white chocolate slowly in 30 second intervals in the microwave until melted. Drizzle using a spoon over cooled cookies.

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