

Watermelon Cookies Recipe

Prep: 30 min. + chilling Bake: 10 min./batch + cooling Yield: 18 Servings

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Ingredients

- 3/4 cup butter, softened
- 3/4 cup sugar
- 1 egg
- 1/2 teaspoon almond extract
- 2-1/4 cups all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- Red and green food coloring
- Dried currants
- Sesame seeds

Directions

- In a large bowl, cream butter and sugar until light and fluffy. Beat in egg and extract. Combine the flour, salt and baking powder; gradually add to creamed mixture and mix well.
- Remove 1 cup of dough; set aside. Add enough red food coloring to tint remaining dough deep red. Roll into a 3-1/2-in.-long log; wrap in plastic wrap and refrigerate until firm, about 2 hours.
- Divide the 1 cup of reserved dough into two pieces. To one piece, add enough green food coloring to tint dough deep green. Leave remaining dough plain. Wrap each piece separately in plastic wrap; chill until firm, about 1 hour.
- On a floured sheet of waxed paper, roll white dough into a 8-1/2-in. x 3-1/2-in. rectangle. Place red dough along short end of rectangle. Roll up and encircle red dough with white dough; set aside.
- On floured waxed paper, roll the green dough into a 10-in. x 3-1/2-in. rectangle. Place log of red/white dough along the short end of green dough. Roll up and encircle log with green dough. Cover tightly with plastic wrap; refrigerate at least 8 hours or overnight.
- Unwrap dough and cut into 1/8-in. slices. Place 1 in. apart on ungreased baking sheets. Lightly press dried currants and sesame seeds into each slice to resemble watermelon seeds.
- Bake at 375° for 6-8 minutes or until cookies are firm but not brown. While still warm, cut each cookie in half or into pie-shaped wedges. Remove to wire racks to cool. **Yield:** 3 dozen.