

# Rainbow Sprinklers

Makes 6 dozen



If your family would like to try it, you will need:

1½ cups sugar	2¾ cups flour
½ cup margarine (softened)	1 tsp. cream of tartar
½ cup shortening	1 tsp. baking soda
2 eggs	¼ tsp. salt

Colored Sugar:

For each color desired, use ½ cup sugar. Put sugar in a Ziploc bag (or other brand) and add food coloring (see chart below).

<b>Orange</b> - 2 drops yellow, 2 drops red	<b>Peach</b> - 4 drops yellow, 1 drop red
<b>Yellow</b> - 4 drops yellow	<b>Pale Yellow</b> - 2 drops yellow
<b>Lime Green</b> - 3 drops yellow, 1 drop green	<b>Green</b> - 8 drops green
<b>Blue</b> - 5 drops blue	<b>Turquoise</b> - 3 drops blue, 1 drop green
<b>Baby Blue</b> - 2 drops blue	<b>Purple</b> - 3 drops red, 2 drops blue
<b>Red</b> - 10 drops red	<b>Rose</b> - 5 drops red, 1 drop blue
<b>Pink</b> - 1 drop red.	

All you need to do is:

1. Heat oven to 400°.
2. Stir sugar, margarine, shortening, and eggs in a bowl until mixed.
3. Stir in flour, cream of tartar, baking soda and salt.
4. Shape dough by rounded teaspoonfuls into balls.
5. Roll balls into colored sugar and place on ungreased cookie sheet about 2 inches apart.
6. Flatten with the bottom of a glass.
7. Bake 8-10 minutes or until light golden brown and cracked on top.
8. Remove from cookie sheet immediately.