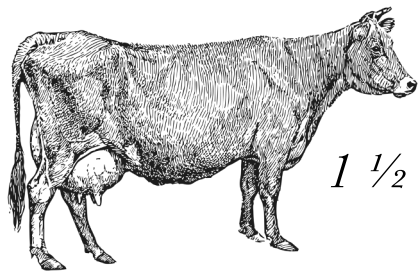


Whole Wheat Sugar Cookies with Beet Colored Icing

Cookies



3 sticks of butter softened

1 ½ Cups Organic Evaporated Cane Sugar

½ Cup Organic Powdered Sugar

4 eggs

1 tsp vanilla

5 Cups Prairie Gold Whole Wheat Flour

2tsp Baking Powder

1 tsp salt

Preheat oven to 400 degrees

In a large mixing bowl, a stand mixer is ideal. Cream together the butter and sugars until completely combined. Add the eggs one at a time, mixing well. Add vanilla. Mix in the flour two cups at a time, along with the baking powder and salt. Add the remaining flour and mix until the dough is smooth.

Dust the counter with a mixture of flour and powdered sugar. Roll the dough out to approximately ¼ inch. Cut the dough into shapes. Place onto a lightly greased or parchment lined cookie sheet. Bake for 7-8 minutes. Don't over brown them.

To get beet juice I simply chop up and boil one beet with just enough water to cover the bottom half of the beet. I boiled it for about 10 minutes until the water was almost gone. Then after the beet is cool, I squeezed all of the liquid from the beet pieces using a coffee filter.

Icing

2 Cups Organic Powdered Sugar

1-2 Tbs Milk

1Tsp Beet Juice

