



Watermelon Slices

INGREDIENTS

- 2 cups flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup butter (cut in 1-1/2 cubes)
- 3/4 cup sugar
- 1 egg
- 1 teaspoon vanilla or almond extract
- red & green food coloring
- 1/4 cup mini chocolate chips



DIRECTIONS

1. Mix the flour, baking soda and salt together in a medium bowl. Set aside.
2. Cream the butter and sugar together for 2 minutes. Add the egg and vanilla and beat for another 2 minutes.
3. Add the dry ingredients and mix just until blended.
4. Take out 1 cup of the dough and set aside.
5. Color the remaining dough red (I used gel food coloring). Roll the red dough into a 6-inch log. Wrap the log in plastic wrap and chill it for an hour or longer.
6. Separate the one cup of dough that you removed into two equal parts. Color one half green and leave the rest plain. Shape each half into a disc shape, wrap in plastic wrap and chill.
7. After chilling, lightly sprinkle your discs with flour on each side and roll them out separately. Roll them into rectangle shapes, large enough to cover your red log. First, wrap the plain dough around, patting the edges to seal. Make sure it is wrapped tightly. Do the same with the green dough. Cover the layered log with wrap and chill for at least an hour (or overnight).
8. Slice your watermelon log into 1/4" slices. Cut each slice in half.
9. Place mini chocolate chips on to look like seeds.
10. Bake at 350 degrees for 9-11 minutes on a parchment lined cookie sheet (remember not to brown them).
11. Cool the cookies for 5 minutes before removing them from the pan to cool them completely.