**Pinwheel Cookies**

**Ingredients:**

60mL soft margarine

125mL sugar

½ egg

5mL vanilla

190mL flour

f.g salt

4mL baking powder

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25mL cocoa

15mL melted margarine

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1mLpeppermint extract

f.d. green food colouring

**Method:**

1. Cream margarine and sugar together well.
2. Beat in egg and vanilla.
3. Sift together the flour, salt, and baking powder. Add to the egg mixture gradually, mixing until thoroughly blended.
4. Divide dough in half. Combine cocoa and melted margarine. Mix the chocolate mixture into one half and the peppermint and food colouring into the other.
5. Roll out each colour of dough separately. Place chocolate dough on top of green dough and roll up tightly. Wrap in saran. Chill until firm.

**Lab 2:**

1. Preheat oven to 350°F
2. Slice dough 1cm thick with a sharp knife.
3. Bake on ungreased cookie sheet until cookies are firm but not brown. About 10 minutes. Cool on wire racks.