

WATERMELON LIME SUGAR COOKIES

1 c. butter	1 tsp. baking soda
1 ½ c. sugar	1 tsp. salt
1 (3 oz.) box lime Jello	½ c. warm water
2 (.15 oz.) packets watermelon Kool-Aid	4 c. gluten-free all-purpose flour

Cream butter and sugar together.

Add Jello, Kool-Aid, baking soda, salt, and warm water. Mix on low speed until all ingredients are incorporated, then increase to high speed. Beat until light and fluffy (3-5 minutes).

Stir in flour, and mix until well-combined.

Drop by 1-inch cookie scoop onto parchment-lined cookie sheet, about 2 inches apart. Press balls with the bottom of a glass cup (or other flat, round surface) to flatten to about ½ inch thick.

Bake* 9-11 minutes at 375 degrees Fahrenheit, until bottoms are slightly browned.

Let cool about 5 minutes on tray before removing to a wire rack to cool completely.

Makes about 5 dozen cookies.

*Optional: Bake a few cookies & freeze the extra cookie dough. Roll dough balls and flatten as directed. Place cookies on parchment-lined baking sheet (no space necessary) and freeze for 2-4 hours. Once frozen, transfer cookie dough to a large freezer bag and return to your freezer. You can bake straight from frozen at 350 degrees Fahrenheit for 12-14 minutes. Freshly-baked cookies anytime you want!

This recipe, initially requested by Elder Dahle (who served in the Maryland Baltimore LDS mission in 2023) pairs well with [TODAY](#) by Gabi Snyder and Stephanie Graegin.

