Stars And Swirls

Celebrate National Day with these two-toned pinwheel cookies.

Red and white pinwheel cookies

SERVES **30**

Follow these steps

1. Beat margarine and sugar together until light and fluffy. Add eggs, vanilla essence, salt and flour. Continue beating until fully combined.

2. Divide dough into halves. Set one half aside. Add red food colouring to the other half and mix well.

3. Flatten each dough ball into a square. Wrap with cling wrap and refrigerate for 1 hour.

   1 HOUR

4. Sandwich white dough between two sheets of parchment paper. Using a rolling pin, roll dough into a rectangle about 0.5cm thick. Repeat with red dough.

5. Place white dough on top of red dough, and trim the edges so that they are aligned. Roll dough into a tight log. Wrap with cling wrap and refrigerate for 30 minutes.

6. Preheat oven to 180°C. Cut dough log into slices and arrange on a baking tray lined with parchment paper. Bake for 12 to 15 minutes. Allow to cool before serving.

→ WHAT YOU'LL NEED

- 225g HCS margarine
- 150g granulated sugar
- 2 eggs
- 1 tsp vanilla essence
- Pinch of salt
- 80g wholegrain flour
- 320g all-purpose flour
- 2 to 4 drops red food colouring

HCS margarine

Salt

Granulated sugar

Eggs

Wholegrain and all-purpose flour, mixed

Red food colouring

Vanilla essence

À La Natural

Swap red food colouring with a **natural substitute** such as boiled cranberries or beet powder.

Guide To Good Baking

❯ **Love to bake** but worried about gaining weight? Whipping up healthy baked goods is not that difficult! Cakes, cookies, muffins and pies can be delicious and healthy with some simple ingredient substitutions. Use wholewheat flour, fruit, yogurt, skimmed milk and other ingredients with the Healthier Choice Symbol (HCS) to reduce the sugar, fat and/or calories in your recipe.

Find out more at *www.healthhub.sg/live-healthy/1048/ sneak-tweaks-for-healthy-baked-treats*