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PREP: 45 min
COOK: 30 min
SERVES: 24

# Unicorn Cookie Bars

Throw a fantasy unicorn party with these colourful cookie bars loaded with rainbow sprinkles and swirly icing!

## Ingredients

**Base**

400g unsalted butter
1 cup (220g) caster sugar
1 tsp Queen Natural Vanilla Extract
1 large egg
2 cups (300g) plain flour
1/2 cup (75g) self raising flour
Pinch of salt

**Icing**

125g soft, but not melted, unsalted butter
2 cups (300g) icing sugar
1/4 cup (80ml) cream

## Method - Base

**STEP 1**

Preheat oven to 180C (fan forced) and line a slice tin with baking paper. Cream together butter, sugar and vanilla extract until light and fluffy. Add the egg yolk and mix until combined. Mix through sifted flours and salt until just combined, and fold through Polka Dots. The mix will resemble a very soft and sticky cookie dough.

**STEP 2**

Press dough into the prepared slice tin. Use the back of a spoon to smooth mix into tin. Bake for 20 - 30 minutes until the edges of base are golden brown and top is lightly golden. Allow to cool in the tin, the centre should sink a little as the base cools down, almost like a brownie.

## Method - Icing

**STEP 1**

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## Ingredients

Queen Rainbow Food Colour
Queen Unicorn Confetti Sprinkles

## Method - Icing

While cookie base cools, make your icing. Cream butter until pale. Stir in sifted icing sugar, then beat until well combined and mix is light and fluffy. Add cream, one tablespoon at a time, mixing well until smooth and spreadable.

**STEP 2**

Split icing into four bowls. Leave one portion of the icing white. Add Yellow Food Colour to one bowl and mix well. Add Red Food Colour to one bowl and mix well. Add Red Food Colour and one Blue Food Colour to final bowl, mixing well to create purple.

**STEP 3**

With base still in slice tin, randomly dollop different colours of icing over the top and swirl together using a palette knife or butter knife. Sprinkle generously with sprinkles before icing sets. Once set, remove from tin and slice into squares.

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