

Unicorn Poop Cookies

Level: Moderate
Yields: About 1 dozen

Prep Time: 2.5 to 3 hours
Cooking Time: 10 to 11 minutes per batch



For the cookies:

$\frac{1}{2}$ cup (1 stick) unsalted butter
 $\frac{1}{4}$ cup all-vegetable shortening
1 cup white granulated sugar
2 large eggs
1 tsp. pure vanilla extract
 $2\frac{1}{2}$ cups all-purpose flour
1 tsp. baking powder
1 tsp. table salt
4 Gel Food Colors (see Notes below)

For the decorations:

Multi-colored sugar pearls
 $\frac{1}{4}$ tsp. Wilton White or Silver
Pearl Dust mixed with
 $\frac{1}{4}$ tsp. Wilton Clear
Vanilla Extract
Pastel star shaped sprinkles

In a stand mixer with a paddle attachment, cream the butter, shortening and sugar. Add the eggs (one at a time), mixing after each addition. Add vanilla and mix. Combine the dry ingredients in a separate bowl. Add half of the dry ingredients to the wet ingredients and mix until combined. Add remaining dry ingredients and mix. Separate the dough evenly into 4 bowls. Add one gel color to each bowl and mix the dough until color is even with no streaks. Place each colored dough ball into a sealed plastic bag and chill for 1 hour.

Break off a piece of colored dough and on a lightly floured surface (flour your fingers as well to keep the dough from sticking), roll into logs about 8 inches long with a 1 cm diameter. (I usually roll all one color first and place the logs on a baking sheet lined with parchment paper, about 2 inches apart. Then as I roll the other colors, I stack two different colors on the bottom and two on the top to make one cohesive log.) Once all the dough has been rolled and stacked, refrigerate for 30 minutes. Gently lift the rainbow logs and twist (for a candy cane effect), then form into poop shapes (pinch off the end that lands on top to look like real poop). Place 5 poop at a time on a parchment lined cookie sheet. Refrigerate for 15 minutes before baking. Meanwhile, preheat oven to 400°. Bake for 10 to 11 minutes, watching carefully so bottoms don't brown too much. Insert sugar pearls into cookies while still warm and soft. Place cookies on a wire rack to cool completely.



Once cookies are cooled, with a decorating brush, lightly brush the pearl dust mixture over the top of the cookie. Immediately decorate with the star shaped sprinkles to stick.

Notes:

- I used 5 but you only need 4 of these: Betty Crocker Neon Gel Colors-Purple, Green, & Pink, and/or Wilton Pastel Gel Colors-Blue & Yellow).
- Do not make the logs too thick and long. The cookie will spread out when baking.
- You may substitute Wilton White Sparkle Gel if Pearl Dust is not available.