

Spirulina Sugar Cookies

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Materials Needed

- 100g butter
- 120g sugar
- 2 tsp algae powder*
- 2 egg yolks
- 1 tsp vanilla extract
- 140g flour
- 1/2 tsp slightly heaped sea salt
- 3/4 tsp baking powder
- 1/2 tsp baking soda



Instructions

1. Add butter, sugar, vanilla, and algae powder to a medium bowl. Stir to combine.
2. Mix in egg yolks.
3. In a separate smaller bowl, add the remaining ingredients and whisk to combine.
4. Stir dry ingredients into the wet ingredients.
5. Scoop dough into approximately 12 equal-sized dough balls. Allow to chill in the refrigerator for at least one hour.
6. Bake at 350 degrees Fahrenheit for 10 minutes. Allow to cool before serving.

Tips for Success

- For chewier cookies, use butter that is mostly melted.
- For cakier cookies, use softened butter.
- For extra sweetness, roll cookies in larger grain sugar after baking.

**Obtain your preferred algae powder from a trusted online source. Different powders produce different flavors.*