

## Glow-in-the-Dark Cotton Candy Cookies - A Magical, Neon Treat!

Glow-in-the-Dark Cotton Candy Cookies: Sweet Treats for a Whimsical Night!



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

- 1 cup sugar
- 1/2 cup butter, softened
- 1 large egg
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon tonic water (for glow effect)
- Cotton candy flavoring (optional, for extra sweetness)
- Neon food coloring (pink, blue, purple, or green for glowing colors)

How to Make Glow-in-the-Dark Cotton Candy Cookies:

1. Preheat the Oven:

Set your oven to 350°F (175°C) and line a baking sheet with parchment paper.

2. Cream the Butter & Sugar:

In a large bowl, beat softened butter and sugar together until light and fluffy.

3. Add Egg & Vanilla:

Beat in the egg and vanilla extract until fully combined.

4. Mix Dry Ingredients:

In a separate bowl, whisk together the flour, baking powder, and salt.

Gradually mix into the butter mixture, stirring until a soft dough forms.

**5. Add the Glow Effect:**

Stir in 1 teaspoon of tonic water to give the cookies a glow under blacklight.

If using, add cotton candy flavoring for extra sweetness.

**6. Color the Dough:**

Divide the dough into separate bowls and mix in neon food coloring (pink, blue, purple, or green).

For a swirled effect, roll different colors together before baking.

**7. Shape the Cookies:**

Scoop tablespoon-sized amounts of dough and roll them into balls.

Place them on the prepared baking sheet, leaving space between each cookie.

**8. Bake Until Golden:**

Bake in the preheated oven for 10-12 minutes, or until the edges are lightly golden.

**9. Cool & Enjoy!:**

Let cookies cool for a few minutes on the baking sheet, then transfer to a wire rack to cool completely.

Turn on a blacklight and watch them glow!

Pro Tips for the Best Glow Cotton Candy Cookies:

## DIRECTIONS

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- 3.** Add Egg & Vanilla: Beat in the egg and vanilla extract until fully combined.
- 4.** Mix Dry Ingredients: In a separate bowl, whisk together the flour, baking powder, and salt.
- 5.** Gradually mix into the butter mixture, stirring until a soft dough forms.
- 6.** Add the Glow Effect: Stir in 1 teaspoon of tonic water to give the cookies a glow under blacklight.
- 7.** If using, add cotton candy flavoring for extra sweetness.
- 8.** Color the Dough: Divide the dough into separate bowls and mix in neon food coloring (pink, blue, purple, or green).
- 9.** For a swirled effect, roll different colors together before baking.
- 10.** Shape the Cookies: Scoop tablespoon-sized amounts of dough and roll them into balls.
- 11.** Place them on the prepared baking sheet, leaving space between each cookie.
- 12.** Bake Until Golden: Bake in the preheated oven for 10-12 minutes, or until the edges are lightly golden.
- 13.** Cool & Enjoy!: Let cookies cool for a few minutes on the baking sheet, then transfer to a wire rack to cool completely.
- 14.** Turn on a blacklight and watch them glow!

15. Pro Tips for the Best Glow Cotton Candy Cookies: ?  
Use Tonic Water for the Glow - The quinine in tonic water makes the cookies glow under blacklight.?  
Don't Overbake - These cookies should be soft and chewy, so remove them when the edges are lightly golden.?  
Mix & Match Colors - Swirl two or three neon colors together for a galactic cookie effect.?  
Want More Glow? - Try using neon edible glitter or glow-in-the-dark sprinkles for extra shine!?  
Chill the Dough - If the dough is too soft, chill it for 15-20 minutes before baking for thicker cookies.
16. Fun Variations to Try: ? Unicorn Swirl Cookies - Use pastel neon colors for a magical look.?  
Glow Sugar Cookie Sandwiches - Spread marshmallow fluff between two cookies!?  
Glowing Halloween Cookies - Use blacklight-reactive icing for a spooky twist!?  
Neon Chocolate Chip Cookies - Add white chocolate chips for contrast.
17. What to Serve with Glow Cotton Candy Cookies: Pair these glowing cookies with fun party drinks and treats:
18. Glow : Lemonade - Mix lemonade with tonic water for a blacklight-reactive drink.
19. Cotton : Candy Ice Cream - A sweet & fluffy pairing.
20. Neon : Jello Shots (or Gummies) - A fun glow party snack!
21. Colorful : Cupcakes - Use the same neon food coloring for a matching treat.
22. FAQs About Glow-in-the-Dark Cotton Candy Cookies: Q: How do these cookies glow?A: The quinine in tonic water reacts under blacklight, creating a glowing effect!
23. Q: Do they taste like tonic water?A: Not at all! It's just a tiny amount, so you won't taste it.
24. Q: Can I make these cookies without the glow effect?A: Yes! Simply skip the tonic water and enjoy neon-colored cotton candy cookies.
25. Q: How do I store these cookies?A: Store in an airtight container at room temperature for up to 1 week.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/glow-in-the-dark-cotton-candy-cookies-a-magical-neon-treat/>