

Easter Cookies



Ingredients to be made in pairs (you should get about 12 cookies each)

188g flour

80g sprinkle mix

66g sugar

113 g butter

1 egg

2½ tsp vanilla extract

1½ tsp baking powder

¼ tsp salt



Method

1. Preheat the oven to 160 degrees.
2. Combine the sugar and butter in a large mixing bowl and beat using a hand mixer, for 1 minute.
3. Once it's fully combined, add the egg, and vanilla, then beat again for another 30 seconds.
4. In a separate, medium, mixing bowl, combine the flour, salt, and baking powder. Whisk together.
5. Pour half of the flour mixture into the batter and use the hand mixer to beat it until fully combined.

6. Add the rest of the flour mixture and beat using the hand mixture until it gets nice and thick. At this point, switch to using a rubber spatula to finish folding in any remaining flour.
7. Place your sprinkles on a small plate or in a bowl.
8. Use a tablespoon to scoop out the cookie dough. Roll into a ball and roll in the sprinkles until it's completely covered.
9. Place the cookie balls on a baking sheet covered in parchment paper, leaving about an inch in between cookies for growing room.
10. Bake for 10-12 minutes or until the cookies look full grown. They should look like they're almost finished when you pull them out.
11. Leave them on the baking sheet to rest outside the oven for 10 minutes before handling. Enjoy!