SPRINKLED COOKIE STICKS

By: Simply Creative Chef Rob Scott

Ingredients: Yields 12 sticks

½ cup unsalted butter, room temperature
6 tablespoons sugar
½ teaspoon vanilla extract
¼ teaspoon salt
1 large egg yolk or 1 tablespoon egg yolk
1 1/3 cups flour
½ tablespoon corn starch
¼ cup mini chocolate chips
1/3 cup turbinado or coarse sugar, optional
4 ounces chocolate for melting
¼ cup sprinkles

Directions:

- Combine butter, sugar, vanilla extract, and salt
- Beat with a stand or electric mixer until light and fluffy
- Stir in egg yolk and scrape down the sides of the bowl using a rubber spatula to ensure ingredients are well incorporated
- In a separate bowl, whisk together flour and cornstarch
- With a mixer on medium-low speed, gradually add flour mixture in 3-5 parts, stirring until almost completely combined before adding more
- Stir until all ingredients are combined and dough is beginning to cling together
- Stir in mini chocolate chips
- Pour your coarse sugar into a shallow dish and set nearby
- Scoop a level tablespoon of cookie dough and roll it into a tight, smooth ball
- Lightly flour your hands and, using your palms-not fingers, gently roll the dough our until it is about 6 inches long
- Briefly roll your cookie stick in the coarse sugar on the plate, and transfer to a wax paper-lined plate or baking sheet – make sure the sticks are as straight as possible
- Transfer to your freezer and freeze for at least 15 minutes, to help the cookies from spreading
- Preheat the oven to 375 degrees F
- Once the oven is preheated and dough has chilled, remove cookie sticks from the fridge and carefully place on an ungreased cookie sheet, spacing at least 1-2 inches apart
- Bake for 14 minutes or until edges are beginning to turn golden brown (do not place any subsequent batches of dough on hot pans or they will melt and spread)

- Once cookies are cooled completely, dip in the melted chocolate and decorate with sprinkles and allow chocolate to cool and harden before serving