SPRINKLE BATTER COOKIES

By: Simply Creative Chef Rob Scott

Ingredients: Yields 15 cookies

1 ½ cups all-purpose flour
1 ½ teaspoons baking powder
¼ teaspoon salt
½ cup unsalted butter – softened to cool room temperature
¾ cup granulated sugar
1 large egg
1 ½ teaspoons pure vanilla extract
¼ teaspoon almond extract
¾ cup sprinkles, Red, White and Blue

Directions:

- Preheat oven to 350 degrees F
- Line two baking sheets with parchment paper
- In a bowl, whisk together flour, baking powder, and salt - set aside
- Using either a hand or stand mixer, beat butter until smooth
- Slowly pour in the sugar, mixing as your pour
- Beat sugar and butter for a minute, until light and fluffy
- Add egg, vanilla extract, and almond extract, mixing until combined
- Add in flour mixture and mix until just combined
- Add ½ cup sprinkles and stir by hand until combined
- Scoop a heaping tablespoon of dough and roll into a ball
- Place ¼ cup sprinkles on a plate and press the tops of the dough balls in additional sprinkles
- Place dough balls onto prepared baking sheet about an inch apart
- Bake for 8-10 minutes until the edges are completely set, and the centers should look slightly under cooked (they will finish cooking while cooling on the baking sheet)
- Place the baking sheets on wire racks to cool