

CHOCOLATE DIPPED WINTER BUTTER COOKIES WITH SPRINKLES

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 24-30 cookies

1 cup unsalted butter, room temperature
2/3 cup granulated sugar
1 large egg
1 tsp vanilla extract
2 ¼ cups all-purpose flour
½ teaspoon salt
1-3 teaspoons milk
½ Cup chocolate
1/3 Cup Sprinkles, optional

Directions:

- Preheat the oven to 350 degrees F
- Line baking sheets with silicone baking mats or parchment paper
- Cream the butter and sugar together in a large mixer bowl on medium speed until light in color and fluffy, about 3-4 minutes (you should be able to see the mixture lighten in color and get a creamy texture to know it's ready)
- Add the egg and mix until well combined
- Add the vanilla extract and mix until well combined
- Add the flour and salt and mix until the dough is just combined, then remove the bowl from the mixer and finish combining with a rubber spatula, if needed – do not overmix
- Add milk a teaspoon at a time as needed to get a pipeable consistency – the best way to test this is to put a little bit in a piping bag and see if it pipes (you don't want to add milk if you do not need it because then the cookies will spread more)
- Pipe the cookies onto the prepared baking sheet – I recommend an open star tip, as opposed to a closed so it won't be too big or your cookies will spread more
- Bake cookies for about 8-10 minutes, or just before they turn golden on the edges – timing can vary by oven as well as the size of your piping tip and the size of the cookie it makes
- Remove cookies from the oven and allow to cool on the baking sheet for 2-3 minutes, then transfer to a cooling rack to finish cooling
- To dip the cookies in chocolate, melt the chocolate according to the package directions
- Dip or use a Pastry Brush and brush each half of each cookie with melted Chocolate
- Top with Sprinkles of your choice

- If you are using a Grab N Go Kit-
- Please read recipe before starting
- Please watch video for tips
- Please use exact ingredients for best results
- Bag 1-Sugar
- Bag 2-Flour and Salt
- Bag 3-Chocolate
- Bag 4-Sprinkles