

# WINTER SOFT SPRINKLE SUGAR COOKIES

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 20 cookies

1 ½ cups all-purpose flour  
1 ½ teaspoons baking powder  
¼ teaspoon salt  
½ cup unsalted butter, at room temperature  
¾ cup granulated sugar  
1 large egg, at room temperature  
1 teaspoon pure vanilla extract  
½ cup sprinkles, plus more for topping

## Directions:

- Whisk the flour, baking powder, and salt together in a medium bowl and set aside
- In a large bowl using a hand mixer, beat the butter and granulated sugar together on medium-high speed until creamed, about 1 minute
- Add the egg and vanilla extract and beat on high speed until combined, about 1 minute
- Scrape down the sides and up the bottom of the bowl and beat again as needed to combine
- Add the dry ingredients to the wet ingredients and mix on low until combined
- Beat in ½ cup of sprinkles
- Dough will be thick and sticky
- Scoop large sections of dough, about 2 tablespoons, and roll into balls
- For extra sprinkles, lightly dip the tops of the cookie dough balls in more sprinkles
- Place dough balls onto a large plate or lined baking sheet
- Cover and chill the cookie dough balls in the refrigerator for at least 2 hours, and up to 4 days
- Preheat oven to 350 degrees F
- Line baking sheets with parchment paper or silicone baking mats and set aside
- Arrange chilled cookie dough balls 3 inches apart on the baking sheets
- Bake for 12-13 minutes or until lightly browned on the sides – the centers will look very soft
- Remove from the oven and allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely
- The cookies stay fresh covered at room temperature for up to one week