

CELEBRATION SNICKERDOODLES

Makes 18 4" cookies

EQUIPMENT:

Mixer with paddle attachment
Medium mixing bowl
Whisk
Measuring cups and spoons
Ice cream scoop
Cookie sheet
Parchment paper

INGREDIENTS:

1 c unsalted butter
1 ½ c granulated sugar
3 1/8 c All-purpose flour
½ tsp Baking soda
¾ tsp Cream of tartar
Pinch Salt
2 Whole eggs
1 tsp Vanilla extract
¼ Confetti sprinkles
2 c White sanding sugar

STEPS:

1. Pre-heat oven to 350°.
2. Place butter and sugar in mixing bowl with paddle attachment and cream together on medium speed until smooth for approximately 2-3 minutes.
3. Slowly add in eggs and vanilla; mix until creamy.
4. Meanwhile in a separate bowl, whisk together all-purpose flour, baking soda, cream of tartar, salt and confetti sprinkles.
5. Add half of the dry ingredients into the butter mixture; combine. Repeat with remaining half of dry ingredients.
6. Scrape down sides of bowl after second addition of flour.
7. Mix on low speed for 1 minute until dough is cohesive.
8. Scoop cookie dough into balls and roll them in the white sanding sugar.
9. Place them onto a parchment lined sheet tray and slightly push down half-way with the palm of your hand.
10. Bake in a 350° oven for approximately 12-14 minutes or until edges are a light golden blonde.
11. Let cool at room temperature and enjoy!