THE J.M. SMUCKER Co

Sprinkle Cookies

Prep Time	Cook Time	Serves	Difficulty
20 mins	12 mins	36	N/A

Ingredients

- 1 cup (250 mL) butter, softened
- 1 1/4 cups (300 mL) sugar
- 3 eggs
- 2 tsp (10 mL) vanilla extract
- 3 cups (750 mL) **Robin Hood®** Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) white chocolate chips, melted, optional
- 1/2 cup (125 mL) sprinkles, plus additional for decorating, optional

Directions

Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 2:

Cream butter and sugar in large bowl until light and fluffy. Beat in eggs and vanilla.

Step 3:

Combine flour, baking powder and salt in a separate large bowl. Gradually beat flour mixture into butter mixture. Add sprinkles and beat until combined.

Step 4:

Roll into 1” balls and place on prepared baking sheets. Gently press down to flatten. Bake in preheated oven, 11-12 minutes or until golden on bottom. Cool on wire racks. Partially dip cookie into melted chocolate and then cover chocolate with sprinkles. Let harden, about 1 hour.

Images

