

FROM THE KITCHEN OF...



## CHRISTMAS SPRINKLE COOKIES

### INGREDIENTS

6	oz	BUTTER, SOFTENED
210	GRAMS	SUGAR
1		EGG
1		EGG YOLK
5	ML	VANILLA EXTRACT
1	3.5 OZ	VANILLA INSTANT PUDDING
300	GRAMS	FLOUR
8	GRAMS	BAKING SODA
2	GRAMS	SALT
96	GRAMS	CHRISTMAS SPRINKLES

SERVINGS:
24 COOKIES
TIME TO PREP:
10 MINUTES
COOK TIME:
9 MINUTES
COOK TEMPERATURE:
350°

### DIRECTIONS

- PREHEAT OVEN TO 350°. LINE BAKING SHEET WITH PARCHMENT PAPER.
- CREAM BUTTER AND SUGAR UNTIL LIGHT & FLUFFY, ADD EGGS, AND VANILLA EXTRACT AND BEAT UNTIL SMOOTH.
- STIR IN THE PUDDING MIX FOR 30 SECONDS.
- ADD FLOUR, BAKING SODA, AND SALT AND MIX UNTIL INCORPORATED, THEN ADD IN SPRINKLES.
- SCOOP DOUGH USING THE B&P "SMALL COOKIE SCOOP" OR 2 OZ. BALLS AND PLACE ON BAKING SHEET.
- BAKE FOR 6 MINUTES, ROTATE AND BAKE FOR AN ADDITIONAL 3 MINUTES OR UNTIL EDGES ARE LIGHTLY GOLDEN, BUT CENTERS STILL LOOK SOFT.
- COOL ON THE SHEET UNTIL READY TO TRANSFER!

### TIPS & TRICKS

- ✓ DON'T ADD THE SPRINKLES TO THE MIX, SHAPE THE DOUGH INTO A LOG AND ROLL IN THE SPRINKLES THEN CUT IN SLICES.
- ✓ BAKE COOKIES FOR A MINUTE TWO OR LESS FOR A SOFT COOKIE PERFECT FOR COOKIE SANDWICHES!