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 to 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