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