

Sprinkle Crinkle Cookies

Ingredients:

- 2 ½ cups Plain flour (GF sub)
- 1 teaspoon baking powder
- ½ teaspoon salt
- 115g butter, softened (DF sub)
- 1 ¼ cups granulated sugar
- 2 large eggs (EF sub)
- 1 teaspoon vanilla extract
- ⅓ cup sprinkles
- ½ cup icing sugar, sifted



Equipment:

- Measuring Cups
- Measuring Spoons
- Baking trays
- Baking paper
- Hand Beaters
- Wooden spoons
- Mixing bowls x2 medium
- Mixing bowl x1 small
- Whisk
- Cooling Rack



Method

1. Preheat the oven to 180°C and collect all of your ingredients and equipment. Line 2 baking trays with baking paper.
2. Whisk together the Flour, baking powder and salt in a medium bowl.
3. Place the butter and sugar into a medium mixing bowl and use the hand beaters to beat on medium speed until light and fluffy.
4. Then add the eggs one at a time, beating well in between. Mix in the vanilla and then reduce the beater speed to low.
5. Now, gradually add the flour mixture to the butter mixture and beat on low until the mixture just comes together.
6. Stir in the sprinkles with a wooden spoon and then place the dough mixture into the fridge to rest for 25-30 minutes.
7. Place the icing sugar into a small bowl.
8. Roll tablespoons of the mixture into balls and then roll it really well through the bowl of icing sugar. Place them on a tray, leaving a good space between each ball as they will spread as they cook.
9. Place in the oven and bake for 14-18 minutes or until the edges are lightly brown. Do not over bake!
10. Cool on the tray for 5 minutes and then transfer to a cooling rack to cool completely.