

# Sprinkle Cookies

Makes 30 - 36 cookies.

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## Ingredients      Directions

- 1 cup powdered sugar
- 1 cup granulated sugar
- 1 cup (2 sticks) butter
- 3/4 teaspoon vanilla extract
- 1 egg
- 3/4 cup vegetable oil
- 1/2 tsp salt
- 3/4 teaspoon baking soda
- 4 1/4 cups flour
- 1/2 cup sprinkles, divided

1. Cream sugars, butter, and vanilla with a mixer until thoroughly incorporated.
2. Add egg and then vegetable oil.
3. Add salt, baking soda, and flour until well mixed.
4. Gently stir in 1/4 cup of sprinkles.
5. Scoop dough by the slightly-rounded teaspoon. Roll into balls and then dip the "top" of the ball in the remaining sprinkles. Place sprinkle side up on a sheet pan with parchment paper. If you do not squish the dough balls, they will stay a little fluffier after baking.
6. Bake at 350 degrees for 12-13 minutes. The cookies will not brown on the top. If you prefer crispy cookies, you may bake them until lightly brown on top.

*Greystone*