

Chewy Birthday Cake Cookies - the farmer's daughter blog

Recipe: Kristie - The Sweet and Simple Kitchen

yields: 12 large cookies

ingredients

3/4 cup butter, softened

1 cup granulated sugar

1 large egg

1 tsp pure vanilla extract

1/2 tsp almond extract

1 3/4 cups all purpose flour

3/4 tsp baking soda

1/4 tsp salt

1/4 cup multicolour sprinkles (non pareils, 100s and 1000s, long sprinkles, etc all work!)

topping:

1/2 cup granulated sugar for rolling

to make the cookies

Preheat the oven to 350 degrees F. Line two baking sheets with parchment paper (or silicone baking mats), and set aside.

In the bowl of a stand mixer fitted with a paddle attachment (or simply a large mixing bowl if using a hand mixer), cream together the butter and sugar for 2-3 minutes on high - until pale and fluffy.

Use a spatula to scrape down the sides and bottom of the bowl, and then add in the egg and vanilla extract. Beat for 1 minute, until combined and fluffy.

In small bowl, whisk together the flour, baking soda, and salt. Add to the wet ingredients, and beat on low until it starts to come together but a few streaks of flour remain. Scrape down the side and bottom with a spatula, and then add the sprinkles. Mix on low speed until just combined and sprinkles are evenly distributed.

Use a cookie scoop (or simply a large spoon) to scoop cookies onto the prepared baking sheets. You'll want about 12 equal sized cookies! Roll each cookie ball in granulated sugar before baking.

Bake for 11-13 minutes, or until the tops crackle and the edges start to brown.

Remove from oven and allow to cool on a cookie rack for at least 5 minutes before serving. Store in an airtight container for 2-3 days at room temperature, or in an airtight container in the freezer for several months.

Tips:

I often roughly spoon out my cookies, and then use my hands to roll them into a smooth ball. If the dough seems too sticky to do this, add a touch more flour.

I always recommend doing 1 test cookie! If it turns out flatter than you'd like, then add a few tablespoons of flour to the cookie dough and mix. If it turned out too thick and didn't spread, then add 1 tablespoon of milk/water to the cookie dough.

Freeze uncooked dough balls on a baking tray until completely frozen, and then transfer to an airtight container and keep stored in the freezer. Bake a cookie whenever the craving hits. Add about 1 minute to the baking time.