

GARDEN PARTY SUGAR COOKIES



Life & Sprinkles
BY TARYN CAMP

These cookies are perfect for Springtime, and they'd be a super fun Mother's Day treat. Soft sugar cookies filled with white chocolate chips and topped with edible decorations- what's not to love!

INGREDIENTS

- 1/4 c butter softened
- 1 c sugar
- 2 eggs
- 1/2 tsp vanilla
- 1 3/4 c all-purpose flour
- 2 tsp baking powder
- 1/4 tsp salt
- 1/2 c white chocolate chips (mine were colored green, orange, and yellow- from Michaels)
- Floral royal icing

DIRECTIONS

1. Beat butter, sugar, eggs, and vanilla in a large bowl until blended.
2. In a separate bowl, mix the flour, baking powder, and salt. Gradually beat it into the butter mixture until blended. Fold in the chips. If the dough is too sticky to handle, refrigerate it for 30 minutes.
3. Preheat oven to 300 degrees. Roll the dough into 1 1/2" balls and then top them with the royal icing flowers and carrots. Place them on a baking sheet lined with parchment and bake for approx 15 minutes. Let them cool for a few minutes on the sheet then move them to wire racks to cool completely.