



Life & Sprinkles
BY TARYN CAMP

ST. PADDY'S SPRINKLE COOKIES

These are super tasty and easy themed cookies for St. Paddy's Day. They're a fun recipe for kids to make or even as an after school surprise! They're also the perfect sweet treat for the office or to share with friends.

INGREDIENTS

- 1/4 c butter softened
- 1 c sugar
- 2 eggs
- 1/2 tsp vanilla
- Green food coloring
- 1 3/4 c all-purpose flour
- 2 tsp baking powder
- 1/4 tsp salt
- St. Paddy's Sprinkles
- Green Sanding sugar

DIRECTIONS

1. Beat butter, sugar, eggs, vanilla, and food coloring 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. 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 roll them in the sprinkles or sugar. Place them on a baking sheet lined with parchment and bake for approx 15 minutes. Let cool for a few minutes on the sheet then move them to wire racks to cool completely.