



Life &
Sprinkles
BY TARYN CAMP

VALENTINE'S SPRINKLE COOKIES

I love a good sprinkle cookie and even better...a PINK sprinkle cookie! These are so easy and such a fun and pretty Valentine's Day dessert idea.

INGREDIENTS

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