



Funfetti Cookies

SHARED BY NATALIE OTTERBEIN

Prep Time - 10 minutes

Cook Time - 8 minutes

Total Time - 18 minutes

Servings - 24 cookies

ingredients

- 1/2 cup Butter
- 1/2 cup Granulated Sugar
- 1/4 cup Brown Sugar, packed
- 1 Tbsp Vanilla extract
- 1 Egg, large
- 1 3/4 cups All-purpose Flour*
- 1/2 tsp Baking Soda
- 1/2 tsp Kosher Salt
- 1/2 cup Sprinkles**

directions

- Preheat the oven to 350 F.
- Microwave the butter for about 40 seconds. Butter should be completely melted but shouldn't be hot.
- In a large bowl, mix butter with the sugars until well-combined.
- Stir in vanilla and egg until incorporated.
- Add the flour, baking soda, and salt. Mix until just combined. Dough should be soft and a little sticky but not overly sticky.
- Gently fold in sprinkles
- Scoop out 1.5 tablespoons of dough and place on a baking sheet.
- Bake for 7-10 minutes, or until cookies are set. They will be puffy and still look a little under baked in the middle.***

*Be sure to fluff and then scoop and sweep to measure the flour. Too much flour will result in a dry or crumbly cookie.

**Betty Crocker Rainbow Sprinkles are a good brand to use because they don't bleed.

***Don't overbake or the cookies won't be soft.