THE J.M. SMUCKER Co

Sprinkled Sugar Cookie Shapes

Prep Time	Cook Time	Serves	Difficulty
20 mins	18 mins	50	N/A

Ingredients

- **Cookie Dough:**
- 1 cup butter, softened
- 1 1/4 cups sugar
- 3 eggs
- 2 tsp vanilla extract
- 3 cup Robin Hood® Original All Purpose Flour

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- 1 tsp baking powder
- 1/2 tsp salt
- 1/4 cup sprinkles
- **Topping:**
- 1 cup sprinkles

Directions

Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 2:

Cream butter and sugar in large bowl until light and fluffy. Beat in eggs and vanilla.

Step 3:

Combine flour, baking powder and salt in a separate large bowl. Gradually beat flour mixture into butter mixture. Add ¼ cup (50 mL) sprinkles and beat until combined

Step 4:

Place sprinkles in a shallow bowl.

Step 5:

Roll 1 tbsp (15 mL) dough between palms into pencil-shaped roll, about 5” (12 cm) long. Roll into sprinkles and shape into an “S” or any other letter or shape. Place on prepared baking sheets about 2” (5 cm) apart.

Step 6:

Bake in preheated oven 15 to 18 minutes. Cool on wire cooling rack.

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