



pudding sprinkle cookies;

1. (puhd-ing sprihn-kuhl kook-eez) *noun*. Soft cookies made with pudding mix and sprinkles mixed throughout.
2. Produces 24 servings.
3. Preparation 35 mins.
4. Oven temperature set to 350.

Ingredients;

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|--------------------------------|-------------------------|
| $\frac{3}{4}$ c. butter | 1 c. granulated sugar |
| 1 egg, plus 1 yolk | 1 tsp. vanilla |
| 1 tsp. baking soda | $\frac{1}{2}$ tsp. salt |
| 1 3.5oz packet instant pudding | 2 c. flour |
| $\frac{1}{2}$ c. sprinkles | |

Instructions;

1. Line two baking sheets with parchment paper and set aside.
2. In a bowl, beat together butter and sugar until combined. Add in the egg, vanilla, baking soda and salt, mixing until combined.
3. Add in the pudding mix and mix slightly, then add in the flour, mixing until just combined. Fold in sprinkles until incorporated evenly.
4. Using a cookie scoop, drop dough onto the prepared sheet. Bake for 8-10 minutes until cookies are almost set and bottoms are just barely brown. (Or to desired doneness)
5. Allow to cool 3 minutes before transferring or serving.