

Vanilla Pudding Sprinkle Cookies

YIELDS 24

PREP TIME 15 min | BAKE TIME 10 min

Ingredients

- > 3/4 cup butter, room temp
- 1 cup sugar
- 2 eggs, room temp
- 1½ cups flour
- > 1/2 tsp salt
- > 1/2 tsp baking powder
- > 34oz box of instant vanilla puddina
- > 2 tsp vanilla
- > 10 oz of rainbow sprinkles

(1) irections

- Step 1. Beat butter and sugar until fluffy; gently beat in eggs.
- Step 2. In a separate bowl, mix the flour, salt, baking powder, and vanilla puddina mix.
- Step 3. Gradually add the dry ingredients into the wet ingredients.
- Step 4. Stir in vanilla.
- Step 5. Place dough in the fridge for an hour.
- Step 6. Pre-heat the oven to 350°F.
- Step 7. Roll dough into 1 to 11/2 inch balls and place into a bowl of sprinkles.
- Step 8. Bake each tray of cookies for 9-10 minutes until lightly brown.
- Step 9. Place cookies on cooling rack; then enjoy with a glass of milk.

Shared with love from: Seatt & Kristine Thomas