

EASY SPRINKLE COOKIES

INGREDIENTS:

1/2 CUP OIL

1 EGG

2 TSP VANILLA (OR 1 TSP VANILLA & 1/2 TSP ALMOND EXTRACT*)

1/2 TSP SALT

1/2 TSP BAKING SODA

1 CUP SUGAR

1 1/2 CUPS FLOUR

RAINBOW SPRINKLES

DIRECTIONS:

1. PREHEAT OVEN TO 350 DEGREES. COVER A SHEET PAN OR COOKIE SHEET WITH PARCHMENT PAPER.

2. IN A LARGE BOWL, COMBINE OIL, EGG, VANILLA, AND SALT.

3. STIR IN BAKING SODA, SUGAR, AND FLOUR

4. SPLIT THE DOUGH IN HALF AND PLACE ON THE SHEET PAN.

FORM THE DOUGH INTO 2 LONG THIN LOGS, THE FULL LENGTH OF THE PAN.

5. COAT TOP AND SIDES WITH SPRINKLES. DON'T HOLD BACK, THE COOKIES WILL EXPAND AND SO WILL THE SPACES BETWEEN THE SPRINKLES.

6. BAKE ABOUT 16 MINUTES

7. SLICE INTO STICKS AND LET COOL COMPLETELY

* DUE TO FOOD ALLERGIES, I
AVOID USING ALMOND
EXTRACT WHEN MAKING
COOKIES FOR A GROUP

Everyday
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