

# FUNFETTI COOKIES

Recipe adapted from Tasty Kitchen

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## INGREDIENTS:

- 1 cup (2 sticks) unsalted butter, at room temperature
- 1 1/4 cup sugar
- 2 t vanilla
- 1/2 t almond extract
- 1 egg
- 2 3/4 cups cake flour
- 3/4 t baking soda
- 1/2 t salt
- 1/2 cup rainbow sprinkles

\* No cake flour? Simply whisk together 2 1/2 cups of all-purpose flour with 1/4 cups cornstarch.

## DIRECTIONS:

1. Preheat your oven to 375F. Line a couple baking sheets with parchment paper.
2. Cream the butter and sugar together using an electric mixer until fluffy. Add the vanilla, almond, and egg. Beat until combined.
3. In a separate bowl, whisk together the flour, soda, and salt. Slowly add dry ingredients to wet ingredients with your mixer on low. Mix in the sprinkles.
4. Using a cookie scoop or a spoon, scoop dough onto the prepared baking sheets about 2 inches apart. Bake until very lightly golden on the edges, about 8-9 minutes.
5. Cool on a wire rack.

