

Confetti Cookies

Ingredients:

1 1/2 cups flour
1 teaspoon baking powder
1 teaspoon cream of tartar
1/2 teaspoon baking soda
1/2 cup butter, at room temperature
3/4 cup sugar
1 egg
1 teaspoon vanilla
1/2 cup sprinkles



Directions:

Preheat oven to 350 degrees.
Line a baking sheet with parchment paper. Set aside.
In a bowl, add flour, baking powder, cream of tartar and baking soda.
Whisk together until well combined. Set aside.
In a mixing bowl, add butter and sugar.
Beat together until fluffy.
Add egg and vanilla.
Beat together until well combined.
Slowly add the dry ingredients to the wet ingredients and mix together until just combined.
Fold in the sprinkles.
Using a cookie scoop that holds 2 tablespoons, drop the mixture onto your prepared baking sheet, spacing them at least 2 inches apart.
Bake in the oven for 10 to 12 minutes or until the edges just start to turn golden brown.
Remove from oven and let cookies stay on the baking sheet for about 4 to 5 minutes.
Transfer cookies to a wire rack to cool completely.
Repeat until you have baked all of your cookies.