SPRINKLE BATTER COOKIES

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 15 cookies

1 ½ cups all-purpose flour

1 ½ teaspoons baking powder

¼ teaspoon salt

½ cup unsalted butter – softened to cool room temperature

¾ cup granulated sugar

1 large egg

1 ½ teaspoons pure vanilla extract

¼ teaspoon almond extract

¾ cup sprinkles

**Directions:**

* Preheat oven to 350 degrees F
* Line two baking sheets with parchment paper
* In a bowl, whisk together flour, baking powder, and salt - set aside
* Using either a hand or stand mixer, beat butter until smooth
* Slowly pour in the sugar, mixing as your pour
* Beat sugar and butter for a minute, until light and fluffy
* Add egg, vanilla extract, and almond extract, mixing until combined
* Add in flour mixture and mix until just combined
* Add ½ cup sprinkles and stir by hand until combined
* Scoop a heaping tablespoon of dough and roll into a ball
* Place ¼ cup sprinkles on a plate and press the tops of the dough balls in additional sprinkles
* Place dough balls onto prepared baking sheet about an inch apart
* Bake for 8-10 minutes until the edges are completely set, and the centers should look slightly under cooked (they will finish cooking while cooling on the baking sheet)
* Place the baking sheets on wire racks to cool