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## Summer Reading Club

### Confetti Sugar Cookies

Makes 48 cookies

#### Ingredients

- › 2  $\frac{3}{4}$  cups all-purpose flour
- › 1 teaspoon baking soda
- ›  $\frac{1}{2}$  teaspoon baking powder
- › 1 cup butter, softened
- › 1  $\frac{1}{2}$  cups white sugar
- › 1 egg
- › 1 teaspoon vanilla extract

#### Instructions

Preheat oven to 375 degrees F.

In a small bowl:

- Stir together flour, baking soda, and baking powder. Set aside.

In a large bowl:

- Cream together the butter and sugar until smooth
- Add the egg and vanilla and beat with a mixer
- Add the flour mixture and beat slowly with a mixer

Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets.

You can decorate with sprinkles or coloured sugar before baking.

\*\*If you want to use icing, wait until they are baked and cooled then you can ice and decorate at the end!

Bake 8 to 10 minutes in the preheated oven, or until golden.

Let cookies rest on the cookie sheet for 2 minutes before moving them.

Want to ice your cookies? Mix these ingredients together to make an easy icing:

- › 1 cup powdered sugar
- › 2-3 tablespoons milk
- › 1 teaspoon vanilla

