Sprinkle Cookies Recipe (My sister’s famous bake sale recipe!)

1 ½ cups of all-purpose flour

1 ½ teaspoons baking powder

¼ teaspoon salt

2 sticks unsalted butter, softened

¾ cup granulated sugar

1 large egg

1 ½ teaspoons pure vanilla extract

¼ teaspoon almond extract (optional)

1/4 cup rainbow sprinkles + more for rolling

1. Using a large spoon, cream the butter and sugar.
2. Add egg and extracts plus salt.
3. In a separate bowl, whisk together all the dry ingredients and add at once.
4. Add in the sprinkles. DON’T OVERMIX THE DOUGH.
5. Roll the dough into tablespoon-sized balls and dip into sprinkles.
6. Place rack in center of oven and preheat to 350.
7. Bake on a parchment paper lined baking sheet for 10-12 minutes.

\*Dough can be made in advance and freezes well!