

INGREDIENTS:

- 1 cup unsalted butter, room temperature
- ½ cup confectioners' sugar
- 1½ cups flour
- ½ cup cornstarch
- ¼ teaspoon salt
- 1 teaspoon vanilla
- Sprinkles

SUPPLIES:

- Mixer
- Measuring cups
- Measuring spoons
- Parchment
- Baking sheet
- Fork

DIRECTIONS:

1. Beat butter and confectioners' sugar for 3-4 minutes – this creates a light textured cookie. Beat in vanilla.
2. Add sifted flour, cornstarch and salt to the bowl and mix just until combined.
3. Chill the dough for 30 minutes until firm.
4. Roll into 24 cookie balls, press tops with a cornstarch dipped fork and top with sprinkles.
5. Preheat the oven to 300°F.
6. Set the cookies on a parchment lined baking pan and chill 10 minutes.
7. Bake cookies 19-20 minutes or until their tops look set.
8. Cool.

TIPS:

Dough can be chilled in the freezer for 10-15 minutes before rolling into balls.

Baked and unbaked cookies may be stored frozen.

Top with candied cherries or jam.

Dip bottoms in melted chocolate.

POWDERED SUGAR: Gives a tender crumb to these cookies

CORNSTARCH/CORN FLOUR: Binding quality but keeps the cookies soft and tender

VANILLA: Can substitute any flavor of extract, citrus zest, lavender, or Earl Grey tea