



Long Livo

Seasonal Sprinkle Sugar Cookies

15 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

27 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 2 1/2 cups all-purpose flour
- ☐ 1 cup unsalted butter, softened
- ☐ 3/4 cup granulated sugar

- ☐ 1 large egg
- ☐ 1 tsp vanilla extract
- ☐ 1/2 tsp salt

Sprinkles

- ☐ 1/2 cup colorful sugar sprinkles

Instructions

- 1 In a large bowl, cream together the softened butter and sugar until light and fluffy, about 2-3 minutes.
- 2 Add the egg and vanilla extract; beat until fully incorporated.
- 3 In a separate bowl, whisk flour, salt, and optional lemon zest; gradually add to the butter mixture, mixing just until combined.
- 4 Gently fold in the colorful sprinkles, ensuring they stay bright.
- 5 Cover the dough, chill for 30 minutes, then scoop tablespoon-sized balls onto a parchment-lined baking sheet. Slightly press each ball to flatten.
- 6 Bake at 350°F (175°C) for 10-12 minutes, until the edges are just set and the tops are lightly golden.
- 7 Let cool on the sheet for 2 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

140 kcal

Calories

2 g

Protein

18 g

Carbs

7 g

Fat

Tips & notes

- Chill the dough for consistent shape.
- Do not over-mix once flour is added.
- For extra sparkle, add a pinch of edible glitter before baking.