

Kindness Confetti Cookies
from Neeley Joy's Kitchen!

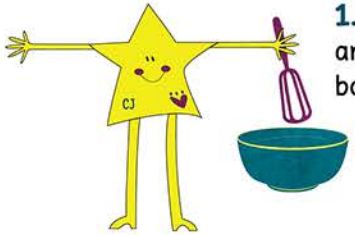
Neeley Joy's Kindness Confetti Cookies are lots of fun to make and even more fun to share! Ask your favorite grown-up to help you in the kitchen where you can have fun together *sprinkling kindness around like confetti!*

INGREDIENTS



1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup (unsalted butter softened) or coconut oil
3/4 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
1/2 cup sprinkles, with more for topping

INSTRUCTIONS



1. Whisk flour, baking powder, and salt together in a medium bowl and set aside.



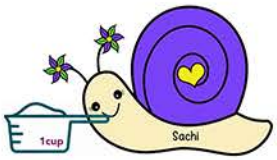
2. In a large bowl beat beat the butter and granulated sugar together on medium-high speed until creamed, about 1 minute.



Add the egg and vanilla extract and beat on high speed until combined, about 1 minute. Scrape the sides and bottom of the bowl and beat again to fully combine.



3. Add the dry ingredients to the wet ingredients and mix on low until combined.



Beat in 1/2 cup of sprinkles. The dough will be thick and sticky. Scoop sections of dough (about 2 Tbs each) and roll into balls.

Dip the tops of the cookie dough balls in more sprinkles. Place balls on a large plate or lined baking sheet.



4. Cover and chill the balls for at least 2 hours. (Omit step, if using coconut oil.)



5. Preheat the oven to 350°F. Line baking sheets with parchment paper or use silicone baking mats. Set aside.

Don't forget your oven mitts!



6. Arrange chilled cookie dough balls 3 inches apart on the baking sheets. Bake for 12-13 minutes or until lightly browned on the sides. The centers will look very soft.

7. Remove from the oven and allow cookies to cool on the baking sheet for 5 minutes before cooling completely on a wire rack.

8. Eat an *extra-special, made-with-love-by-extraordinary-you* Kindness Confetti Cookie from the Kitchen of Neeley Joy and share them with someone you think is extra-special too.

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