

Zucchini Bread Recipes

Sprinkle Sugar Cookies – Classic Festive Treat

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**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 tsp lemon zest
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 1 cup colorful sprinkles

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.



2. In a bowl, cream the butter and sugar together until light and fluffy, about 2-3 minutes.



3. Add the egg, vanilla, and lemon zest, mixing until just combined.



4. Whisk together flour, baking powder, and salt; gradually fold into the wet mixture until a soft dough forms.



5 Roll the dough into 1-inch balls, roll each in sprinkles, place on the sheet, and bake for 10-12 minutes until edges are lightly golden.



6 Allow cookies to cool on the sheet for a minute, then transfer to a wire rack; enjoy warm or store.



Nutrition per serving

210 kcal	2 g	26 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- Chill the dough if it feels too soft before shaping.
- For extra sparkle, add a pinch of edible glitter to the sprinkles.
- If you prefer a softer center, bake for the shorter time.