

Choco Fever Dream

Seasonal Sprinkle Sugar Cookies

15 min Prep time	**12 min** Cook time	**27 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
- [ ] 1/2 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	2 g	18 g	7 g
Calories	Protein	Carbs	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.