

Easter



Description:

These Easter cookies are soft and buttery treats adorned with colorful sprinkles or icing, perfect for celebrating the holiday. They are simple to make and can be enjoyed by both kids and adults as a delightful addition to your Easter festivities.

Ingredients:

- 1 large egg
- 1 cup of allpurpose flour
- 1/2 cup of sugar
- 1/4 cup of unsalted butter, melted
- 1/4 cup of milk
- 1 teaspoon of baking powder
- 1/2 teaspoon of vanilla extract
- Assorted colorful sprinkles or icing for decoration

Instructions:

1. Preheat your oven to 350°F (175°C) and prepare a baking sheet by lining it with parchment paper.
2. In a mixing bowl, whisk together the egg, sugar, melted butter, milk, and vanilla extract until well combined.
3. In a separate bowl, mix the all-purpose flour and baking powder together. Gradually add this dry mixture to the wet ingredients, stirring until just combined. Be careful not to overmix.
4. Using a tablespoon or cookie scoop, drop rounded portions of the dough onto the prepared baking sheet, leaving some space between each cookie.
5. Press the top of each dough portion gently with the back of a spoon to flatten it slightly.
6. Decorate the dough portions with colorful sprinkles or icing, as desired.
7. Bake in the preheated oven for 10-12 minutes, or until the edges of the cookies are lightly golden.
8. Remove from the oven and let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.