

# SUGAR COOKIE SPARKLES

I love these sugar cookies—not only are they coated with colorful sparkles, but you don't need a rolling pin to make them. This is a simple drop cookie recipe producing super soft and creamy sugar cookies. My trick to this texture—and feel free to borrow it!—is a little cream cheese.

**PREP TIME:** 15 minutes    **TOTAL TIME:** 2 hours 5 minutes    **YIELD:** 32 to 34 cookies

3 cups (360 g) all-purpose flour  
1½ teaspoons baking powder  
½ teaspoon salt  
1 cup (2 sticks, or 240 g) unsalted butter, softened to room temperature  
2 ounces (56 g) block cream cheese, softened to room temperature  
1 cup (200 g) granulated sugar  
1 large egg, room temperature  
2 teaspoons pure vanilla extract  
½ teaspoon almond extract  
¾ cup (90 g) sanding sugar, any color or assorted colors

## MAKE-AHEAD TIP

See page 12.

1. Whisk the flour, baking powder, and salt together in a medium bowl until combined. Set aside.
2. In a large bowl, using a handheld mixer or a stand mixer fitted with a paddle attachment, beat the butter and cream cheese together on medium-high speed until smooth, about 2 minutes. Add the granulated sugar and beat on medium-high speed until creamed, about 1 minute. Add the egg, vanilla extract, and almond extract, and beat on high speed until combined, about 1 minute. Scrape down the sides and up the bottom of the bowl and beat again as needed to combine.
3. Add the dry ingredients to the wet ingredients and mix on low speed until combined. The dough will be thick.
4. Cover and chill the dough in the refrigerator for 1 hour (and up to 4 days). If chilling for longer than 3 hours, allow it to sit at room temperature for at least 30 minutes before rolling and baking because the dough will be quite hard and the cookies may not spread.
5. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper or silicone baking mats. Set aside.
6. Pour the sanding sugar into a bowl or, if using a few colors, several individual bowls.
7. Roll balls of dough, using 1 tablespoon of dough per cookie, and then roll each ball into the sanding sugar to coat. Place each ball 2 inches (5 cm) apart on the baking sheets.
8. Using the back of a measuring cup or drinking glass, gently press down on each cookie to slightly flatten. Bake the cookies for 12 to 13 minutes, or until very lightly browned on the edges.
9. Remove from the oven and allow to cool on the baking sheets for 5 minutes before transferring the cookies to a wire rack to cool completely.
10. Cookies will stay fresh in an airtight container at room temperature for up to 1 week.

