



Confetti Sugar Cookies

INGREDIENTS: (makes about 24 cookies)

- 2 sticks (1 cup) unsalted butter (softened)
- 1 1/2 cups of granulated sugar
- 2 eggs
- 1 teaspoon of vanilla
- 1 teaspoon of butter flavoring
- 3 cups of flour
- 1 teaspoon of baking powder
- 1/2 teaspoon of salt
- 1 teaspoon cinnamon
- 2 bags of Wilton Candy Melts in any colors you wish to use
- 2-3 cups of small confetti sprinkles

DIRECTIONS:

- Preheat oven to 350F degrees.
- In a large mixing bowl, cream together butter and sugar until smooth.
- Add eggs, vanilla and butter flavoring and mix well.
- Add all dry ingredients and mix until able to knead into a firm ball of dough (add additional flour if necessary).
- Roll out on a floured counter with a flour coated rolling pin to desired thickness.
- Cut about 72 circles using a cookie cutter (I used a 2" cookie cutter)
- Use a slightly smaller circle cutter to cut out a center circle from 24 of these cookies.
- Place cookies on cookie sheets covered in parchment paper and bake at 350F degrees for 8 to 10 minutes.
- Slide baked cookies and parchment paper together onto a counter to cool completely. Frost as desired.
- Melt about 1/4 of a cup of candy melts (I used white, but you can use whatever colors you've chosen) in the microwave for 30 second increments, stirring between until completely melted and smooth. Place the melted candy in a small zip top bag and cut one corner off.
- Pipe around the bottom of the "ring" cookie and place it on a "solid" cookie.
- Fill the open center of the "ring" cookie with confetti sprinkles.
- Pipe melted candy melts around the top of the "ring" cookie and set another "solid" cookie on top.
- Allow these cookies to harden completely (I placed mine in the fridge for about 20 minutes).
- Melt remaining candy melts in the microwave in 30 second increments until completely melted and smooth.
- Dip cookie into melted candy and cover completely, using a spoon. Use a fork to lift out and tap against side of bowl until excess melted candy falls away. Slide bottom of cookie against side of bowl and gently slide onto parchment paper to harden.
- Immediately sprinkle with confetti or other decorations before candy melts harden.