

Confetti Cookies

<http://userealbutter.com/2021/03/29/confetti-cookies-recipe/>
slightly modified from [Smitten Kitchen](#)

3 cups (375g) all-purpose flour
1 tsp baking powder
1/4 tsp baking soda
3/4 tsp fine sea salt or table salt
1 1/4 cups (250g) granulated sugar
1 vanilla bean pod or 2 tsps vanilla extract*
1 cup (8 oz.) unsalted butter, room temperature
1/4 cup (2 oz.) cream cheese, room temperature
1 large egg
1/2 tsp almond extract (optional)**
1 cup rainbow sprinkles, or more as needed

* Original recipe calls for 1/2 vanilla bean pod or 2 tsps vanilla extract

** Original recipe calls for 1/4 tsp almond extract

Preheat oven to 375°F. Line 2 large baking sheets with parchment paper.

Whisk the flour, baking powder, baking soda, and salt together in a bowl. Set aside. If using a vanilla bean pod instead of vanilla extract, split the bean lengthwise with a knife and scrape the seeds from both halves of the pod into the sugar. Rub the seeds into the sugar. In the bowl of a stand mixer, beat the butter, cream cheese, and sugar together until fluffy. At this point, if you are using the vanilla extract instead of vanilla bean, then add that to the butter mixture. Add the egg and if using, the almond extract to the butter mixture. Beat until blended. Mix the dry ingredients into the wet ingredients until just combined. If the dough is too soft for handling, chill it in the refrigerator for 20 minutes.

Use a 1 1/2 tablespoon scoop (#40) to measure out the dough and shape it into a ball. Roll the dough ball in the sprinkles and place the cookies 2 inches apart on the cookie sheets. Gently press the cookies to 1/2-inch thickness with the base of a flat-bottomed glass or the palm of your hand. Bake 9-10 minutes (mine took 10 minutes), then allow the cookies to cool on the cookie sheets after they have been removed from the oven. Makes about 28 cookies (2 1/2-inch diameter). Store in an air-tight container after completely cooled, for up to a week.