



## **SUPER SOFT SPRINKLE PUDDING COOKIES**

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Top off Easter Dinner with these pretty, spring cookies!

### **INGREDIENTS**

3/4 cup butter  
1 cup granulated sugar  
1 egg, plus 1 yolk  
1 teaspoon vanilla extract  
1 teaspoon baking soda  
1/2 teaspoon kosher salt  
1 (3.5-ounce packet instant vanilla pudding mix)  
2 cups flour  
1/2 cup sprinkles

### **DIRECTIONS**

In the bowl of your stand mixer fitted with the paddle attachment beat the butter and sugar on medium speed for 2 minutes. Add in the egg, vanilla, baking soda and salt. Mix until combined, scraping the sides of the bowl as necessary.

Next mix in the pudding mix for 30 seconds.

Turn the mixer to low and add in the flour, mixing until just combined.

Finally add in the sprinkles and mix until incorporated evenly.

Using a medium (2 tablespoon) sized cookie scoop drop dough onto the prepared baking sheet 2 inches apart. Bake for 8-10 minutes until the cookies are almost set. Don't over-bake if you want super soft cookies.

Allow the cookies to cool on the baking sheet for 3 minutes before transferring to a wire rack to cool completely. Enjoy!