

# DINNERLY



## Soft Sugar Cookies with Raspberry Frosting & Rainbow Sprinkles

 50min  2 Servings

We've all had them. We've all loved them. And we've all wondered how to make them at home so the cashier at the grocery store can stop judging us for running out with a box of cookies under each arm. Well, you're in luck! These homemade soft sugar cookies are ready to be mixed, baked, and devoured in the comfort of your own kitchen. We've got you covered! (2p-plan makes 8 cookies; 4p-plan makes 16—nutrition reflects 1 cookie)

## WHAT WE SEND

- 2 (1 oz) cream cheese <sup>1</sup>
- 5 oz granulated sugar
- 5 oz self-rising flour <sup>3</sup>
- 2½ oz confectioners' sugar
- ¼ oz raspberry powder
- 1 oz rainbow sprinkles

## WHAT YOU NEED

- 12 Tbsp (1½ sticks) butter, softened <sup>1</sup>
- 1 large egg <sup>2</sup>
- vanilla extract
- kosher salt

## TOOLS

- handheld electric mixer
- rimmed baking sheet
- parchment paper

## COOKING TIP

Take out cream cheese and butter to soften at room temperature at least 1 hour before baking.

## ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 350kcal, Fat 21g, Carbs 38g, Protein 3g



### 1. Make cookie dough

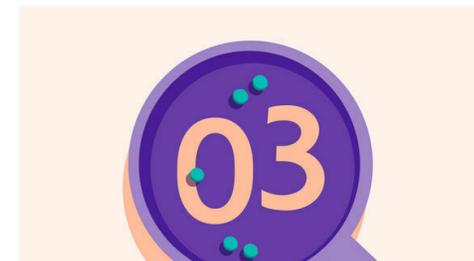
In a medium bowl, combine **all of the cream cheese** and **4 tablespoons softened butter** (see cooking tip!). Using a handheld electric mixer, beat until evenly mixed. Add **½ cup granulated sugar**; beat until soft and fluffy, 2–3 minutes. Add **1 large egg** and **1½ teaspoons vanilla**; beat until smooth. Using a spoon, stir in **self-rising flour** until just combined.



### 2. Chill cookie dough

Preheat oven to 350°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

Transfer bowl with **cookie dough** to freezer; chill until firm and no longer sticky, about 20 minutes.



### 3. Bake cookies

Roll **cookie dough** into 8 balls (about 2 tablespoons each). Place on prepared baking sheet, 2 inches apart.

Bake on center oven rack until just barely cooked through and no longer shiny on top, 10–14 minutes. Cool for 10 minutes on baking sheet, then transfer to a wire rack to cool completely.



### 4. Make frosting

While **cookies** cool, use electric mixer to beat **8 tablespoons softened butter** in a medium bowl until creamy. Add **confectioners' sugar**, **raspberry powder**, **1 teaspoon vanilla**, and **a pinch of salt**. Mix on low speed until combined. Increase speed to medium-high and beat until light and fluffy, 3–4 minutes.



### 5. Finish & serve

Spread **raspberry frosting** over **cooled cookies**.

Serve **soft sugar cookies** with **sprinkles** over top. Enjoy!



### 6. Not sweet enough for you?

Crumble up a cookie over some ice cream for an instantly delicious topping.