

Natrel[®]

Festive Cookies with Colourful Confetti



SERVES
10



PREPARATION TIME
10MIN.



COOKING TIME
12MIN.

Ingredients

½ CUP Natrel Organic Butter, at room temperature
¾ cup cane sugar
1 tsp. vanilla extract
1 tsp. apple cider vinegar (or white vinegar)
1½ cups flour
1 tsp. baking powder
½ tsp. baking soda
½ cup multi-coloured confetti sprinkles
1 egg, at room temperature

Preparation

1. Preheat the oven to 350 °F (180°C).
2. In an electric mixer bowl, cream the butter and sugar for a few minutes. Add the egg, vanilla and cider vinegar.
3. In a medium bowl, sift the flour, baking powder and baking soda. Gently stir in the liquid preparation and mix well. Add the confetti sprinkles.
4. On a baking sheet lined with parchment paper or a silicone baking mat, place balls of dough measuring about 2 tbsp. each. Flatten them slightly.
5. Bake for 12 to 13 minutes (be careful not to overbake).
6. Transfer the cookies gently to a rack (they will be very soft in the centre) and let them cool for about 10 minutes.