

Unicorn Magic Sugar Cookie Mix

Ingredients & Instructions

Ingredients (In the Jar)

Organic flour, Sugar (organic cane), Naturally coloured rainbow sprinkles (Cane sugar, Palm Kernel Oil, Glucose, Natural flavours, Carnauba wax, Vegetable juice, Spirulina, Turmeric), Sanding Sugar (Cane sugar, Spirulina, Beet Juice), Baking powder, Cream of tartar, Baking soda, Salt. **Contains:** Wheat. **May contain:** Milk, Peanuts, Tree nuts.

You Will Need

- ½ cup unsalted butter, softened
- 1 large egg, room temperature
- 1 tsp pure vanilla extract
- ¼ tsp almond extract (optional; if using reduce vanilla by ¼ tsp)

Directions

Step 1—On medium-high speed in a large bowl, cream the butter for 1 minute. Add egg and extracts, beat on medium for another minute. Do not worry if the ingredients don't look fully combined at this point, they will come together in the dough. Add the contents of the "Unicorn Magic Sugar Cookie Mix," jar and beat on low until well-combined and the dough comes together, about 3–5 minutes. The dough may look like coarse crumbles at first, but will eventually come together. Form dough into a large ball. Scooping 1 rounded tablespoon of dough at a time, roll into balls and place on a parchment paper-lined baking sheet or large plate. Cover and chill cookie dough balls in the refrigerator for at least 2 hours or overnight.

Step 2—Preheat oven to 350°F. Arrange chilled cookie dough balls at least 5 cm apart on baking sheets lined with parchment paper. Bake for 10 to 11 minutes or until lightly browned around the edges. The centres will look very soft. Let cool slightly on baking sheet for 5 minutes, then transfer to a wire rack to cool completely. Enjoy.

Yields approximately 20 cookies.