

Rainbow Sprinkled Cookies - Grageitas

Ingredients

1/2 cup butter
1/2 cup granulated sugar
1 tsp vanilla extract
1 egg
1 3/4 cups cornstarch*, plus more for dipping fork
Rainbow coloured sprinkles

Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper and set aside. Mix butter and sugar in a bowl until very creamy. Add vanilla and egg, and continue mixing until well combined. Add the cornstarch gradually, mixing until a dough is formed and may be shaped into a ball; it should be a little sticky, but easy to handle. Shape small portions into balls of about ½ inch (1.25 cm) in diameter; place on the prepared sheet, then flatten with a fork dipped in cornstarch. Top cookies with sprinkles, gently pressing them into the dough. Bake for 10-12 minutes, being careful not to brown them too much; the cookies should have a light texture, white on top and golden brown on the bottom. Let rest on a rack until cool, then transfer to a plate, as seen below, or store in an air-tight container for up to one week:



* NOTE: Cornstarch is a white and very fine powder, known as corn flour in Great Britain; Maizena™ is a popular brand in Mexico and many other countries. Check out this post if not sure: <http://mysliceofmexico.ca/2018/04/17/corn-flour-101/>