

# COOKIE JAR SPRINKLE COOKIES

Recipe (makes 12-15):

- Preheat the oven to 180C and line a baking tray with greaseproof paper.
- In a large bowl combine 1 egg, 1 tsp vanilla extract and 115g softened unsalted butter.
- Add the contents of the jar to the wet ingredients and gently mix to combine.
- Scoop 1 tbsp size balls of dough.
- Place the balls of cookie dough onto a lined baking sheet and bake for 13-15 minutes.
- Allow cookies to cool on tray for 5mins before moving to a cooling rack.

*Ingredients: flour, baking powder, sugar, chocolate, sprinkles.*

Copyright © 2021 Jolly Festive

JOLLY  FESTIVE



# COOKIE JAR SPRINKLE COOKIES

Recipe (makes 12-15):

- Preheat the oven to 180C and line a baking tray with greaseproof paper.
- In a large bowl combine 1 egg, 1 tsp vanilla extract and 115g softened unsalted butter.
- Add the contents of the jar to the wet ingredients and gently mix to combine.
- Scoop 1 tbsp size balls of dough.
- Place the balls of cookie dough onto a lined baking sheet and bake for 13-15 minutes.
- Allow cookies to cool on tray for 5mins before moving to a cooling rack.

*Ingredients: flour, baking powder, sugar, chocolate, sprinkles.*

Copyright © 2021 Jolly Festive

JOLLY  FESTIVE



# COOKIE JAR SPRINKLE COOKIES

Recipe (makes 12-15):

- Preheat the oven to 180C and line a baking tray with greaseproof paper.
- In a large bowl combine 1 egg, 1 tsp vanilla extract and 115g softened unsalted butter.
- Add the contents of the jar to the wet ingredients and gently mix to combine.
- Scoop 1 tbsp size balls of dough.
- Place the balls of cookie dough onto a lined baking sheet and bake for 13-15 minutes.
- Allow cookies to cool on tray for 5mins before moving to a cooling rack.

*Ingredients: flour, baking powder, sugar, chocolate, sprinkles.*

Copyright © 2021 Jolly Festive

JOLLY  FESTIVE

