

4th of July Cookies

Ingredients:

2 1/2 cups ALL-PURPOSE FLOUR
1 tsp CORNSTARCH
1/2 tsp BAKING SODA
1/2 tsp SALT
3/4 cup UNSALTED BUTTER
1 cup PACKED LIGHT BROWN SUGAR
1/2 cup GRANULATED SUGAR
1 LARGE EGG
1 EGG YOLK
2 tsp PURE VANILLA EXTRACT
1 cup RED, WHITE, AND BLUE MMS CANDIES
1/4 cup RED, WHITE, AND BLUE SPRINKLES

Instructions:

Step 1: Sift flour, cornstarch, baking soda, and salt into a bowl.
Step 2: Cream butter, white sugar, and brown sugar in the bowl of your stand mixer until fluffy.
Step 3: Beat in the egg, then the egg yolk and vanilla.
Step 4: Gradually add the flour mixture to the butter mixture.
Step 5: Fold in the M&Ms and sprinkles.
Step 6: Mix.
Step 7: Cover the dough and refrigerate for at least three hours. **For tastier cookies with a richer flavor, leave the dough in the fridge overnight.** Chilling the dough also helps prevent the cookies from spreading too much when baking.
Step 8: Preheat your oven to 350F. Line a baking tray with parchment paper. Scoop a tablespoon of dough out.
Step 9: Shape it into a ball.
Step 10: Place it on the baking tray. Repeat with the remaining dough.
Step 11: Bake for 12 to 13 minutes or until golden brown. Remove the tray from the oven.
Step 12: Let the cookies cool for a few minutes on the tray. Transfer to a wire rack to cool completely.
Step 13: Serve and enjoy!

Tips:

Use room-temperature ingredients for your Fourth of July cookies.
Make gluten-free 4th of July cookies by using your favorite gluten-free flour.
For crispier cookies, only use white sugar. **For chewier**, more flavorful cookies, only use brown sugar.
Add cocoa powder to make chocolate 4th of July cookies.

How to Store Fourth of July Cookies:

Keep your cookies in an airtight container at room temperature for up to 5 days. You can also freeze 4th of July cookies for up to 3 months. Frozen cookie dough will last for up to one month.