



Cake Mix Sugar Cookies

Ingredients:

1 box white cake mix with pudding in the mix
2/3 cup flour
2 large eggs
1/4 cup vegetable oil
2 tablespoon sour cream
1 container vanilla icing
Food coloring and sprinkles, optional

Directions:

1. Preheat oven to 350 degrees.
2. In a mixing bowl, combine cake mix and flour. Add eggs, oil, and sour cream, stir until incorporated. Batter should be fairly stiff.
3. Roll dough into 1 inch balls and place on cookie sheet lined with parchment paper. Use the palm of your hand to flatten the cookies about 1/4 inch high.
4. Bake for ten minutes. Any longer and the bottoms will start to brown. Remove from oven and let cool for a minute or two before transferring to a cooling rack.
5. When cookies are completely cooled, you can start decorating! Add your choice of food coloring to container of vanilla icing. Once you have your desired color, place in microwave for about 10 seconds. You do not want to overheat the frosting but make sure it is a liquid consistency.
6. Place cookie into icing. Use a spoon to turn it over and completely cover. Use the spoon to remove cookie and place on a cooling rack with cookie sheet underneath.
7. While the icing is still wet you can decorate with any type of sprinkles you'd like. Once you are done decorating, let cool for a few hours so icing will completely dry.



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