

Cake Batter Sandwich Cookies

Based on the recipe by Better Crocker

Ingredients

1 17.5 ounce package sugar cookie mix
1 cup yellow cake mix, divided
1/2 cup butter, softened
1 egg
1 can prepared vanilla frosting
liquid food coloring in desired colors
desired sprinkles or nonpareils

In a large bowl, stir sugar cookie mix, 1/2 cup cake mix, butter and egg until a soft dough forms.

Place remaining cake mix in a small bowl. Shape cookie dough into 36 one-inch balls.

Roll balls in cake mix to coat and place on parchment or Silpat lined cookie sheet about 2 inches apart.

Bake at 375 degrees F for 7-9 minutes until set. (*Note: Be sure to check the cookies and not let them overbake to the point of browning or getting crispy.*)

Cool on pan for a few minutes then remove to wire racks to cool completely.

While cookies are cooling, divide frosting into as many bowls as colors you will use (*I used three colors so I divided frosting into three bowls.*) Add desired food coloring to each bowl of frosting (*I use a few drops of red to make pink, a few of blue and red to make purple, and a few of red and yellow to make orange.*)

Spread about a teaspoon of frosting on the bottom of 18 cooled cookies. Sandwich with another cookie, gently pressing together. Roll edges of cookies in sprinkles and allow to set before storing.

Makes 18 sandwich cookies.

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