

Funfetti Monster Cookies

1/2 cup butter, softened
3/4 cup sugar
1 large egg
1 teaspoon vanilla
1/2 teaspoon green food coloring (I used neon green)
1 1/2 cups flour
1/4 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon cream of tartar
1/4 - 1/2 cup halloween sprinkles
32 (plus or minus) candy eyeballs (similar [here](#) and [here](#))

Preheat oven to 350. Line a baking sheet with parchment or a silicone baking mat. In a large bowl or the bowl of a stand mixer, cream together butter and sugar until light and fluffy. Beat in egg and vanilla until well blended. Add the food coloring and mix until blended. Add the flour, salt, baking powder, baking soda, and cream of tartar, and mix until a dough forms. Fold in sprinkles until well distributed. Shape into one inch balls (I got 16 balls from the dough). Place on prepared baking sheet and top each ball of dough with two candy eyeballs. If your dough is fairly soft, I would recommend chilling it at this point for about 30 minutes. If your dough is thick (like mine was), bake in the preheated oven for exactly 8 minutes. Remove and let cool 5-10 minutes on the baking sheet before removing to a cooling rack. The cookies will look very soft and undercooked when you pull them out, but they will cook more as they cool on the pan. Enjoy!

adapted from [Sally's Baking Addiction](#)