Mini Me's Sprinkle Cookies

2 3/4 cup all purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup butter, room temperature
1 1/2 cups sugar
1 egg
1 teaspoon vanilla
sprinkles

1. Mix together flour, baking soda, baking powder and salt.

2. In mixing bowl cream butter and sugar until light and fluffy, beat in egg and vanilla. Gradually beat in the dry ingredients.

3.Shape into 1 to 1 1/2 inch balls. Moisten the top of the ball with either buttermilk or milk (this helps the sprinkle adhere to the cookie. However, Little E and I skipped this step and went straight to the sprinkles) and dip in sprinkles.

5.Place on cookie sheet lined with a slipat and bake. In a regular oven at 375 for 10 minutes or convection oven at 350 for about 8 minutes.
Makes about 4 dozen cookies