



Grain-Free Confetti Cookies (Crumbly Copycat)

Gluten-Free, Grain-Free, Nut-Free, Dairy-Free option

Recipe by Whisk me Free

Ingredients

Cookie:

- 1 bag [Otto's Grain-Free Ultimate Cookie Mix](#)
- ½ cup oil
- 1 egg
- ½ cup dairy/non-dairy sprinkles

Buttercream:

- 1 Tablespoon dairy/non-dairy milk
- 1 teaspoon pink food coloring
- ½ cup dairy/non-dairy butter
- ½ cup powdered sugar

Instructions

1. Preheat the oven to 180°/ 350°F. Line your baking tray with parchment paper and set aside.
2. Whisk the cookie mix, oil and egg until it comes together. Fold in the sprinkles.
3. Roll the cookie dough into 8 even cookie balls. Space them evenly on the baking tray and bake them for 10-15 minutes, until lightly golden.
4. As the cookies cool, make the buttercream by whipping together the butter and sugar until pale and fluffy then add the milk and food coloring. Transfer it to a piping bag and pipe the buttercream onto the cookies. Top with more sprinkles.