

Firecracker Cookies

Makes about 4 dozen cookies

Ingredients:

- 9 ounces red velvet cake mix (1/2 box)
- 1 whole egg
- ½ cup + 2 tablespoons water
- 1 tablespoons vanilla yogurt
- 2 cups unsalted butter, softened
- 1 cup brown sugar
- 1 cup powdered sugar
- 2 whole eggs
- 1 tablespoon vanilla extract
- 4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- ¼ cup blue sprinkles

Directions:

1. Preheat oven to 350F. Line a 12" x 12" (or 9" x 13") pan with nonstick foil.
2. In the bowl of a mixer stir together the cake mix, egg, water, and yogurt until blended. Mix on medium speed for about 2 minutes. Pour into prepared pan and bake for 10-12 minutes or until a toothpick inserted in the middle comes out clean. Cool in pan.
3. Cut the cake in half, reserve one half for another use. Freeze the cake half for at least 1 hour, then cut into ¼" cubes or break it into small pieces.
4. In a mixer, blend together the butter, brown sugar, and powdered sugar until fluffy. Add the eggs and vanilla extract, mix until blended.
5. Add the flour, baking soda, and salt. Mix until just blended. Stir in sprinkles and red velvet pieces until just blended. Scoop in 2 tablespoon portions onto a cookie sheet lined with a Silpat or parchment paper.
6. Bake for 12-14 minutes or until lightly browned and cooked through but soft in the middle. Cool on a wire rack.

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