



CONDENSED MILK COOKIES



Ingredients

- 1 Cup butter, softened
- 1/2 cup sweetened condensed milk
- 2 Cups all-purpose flour
- 3 teaspoons baking powder
- 1/2 cup confectioners sugar
- 2 teaspoons vanilla extract
- Sprinkles

Directions

1. Add the softened butter to a mixing bowl and beat until light and creamy
 2. Next, pour in the sweetened condensed milk and beat into the butter for two minutes. Add Vanilla extract
 3. Scrape down the sides of the bowl and beat again for another minute or two.
 4. Finally, add the flour and baking powder. Beat into the butter and milk mixture until mixed through. Add in sprinkles.
 5. Using a cookie scoop, portion the dough into mounds onto a parchment paper lined baking sheet.
 6. Bake for 12 minutes at 320 degrees F.
 7. Remove from the oven and leave to cool slightly on the pan for five minutes. Then transfer to cooling rack.
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