

Grinch Crinkle Cookies

Prep Time 10 minutes

Cook Time 10 minutes

Total Time 20 minutes

Servings 12

INGREDIENTS

- BUBBL'R wild cherry chill'r for serving
- 2 ½ cups all purpose flour
- 1 tbsp. baking powder
- ½ tsp. fine sea salt
- 1 ½ cups granulated cane sugar
- 6 tbsp. softened butter
- 2 large eggs
- 1 tbsp. vanilla extract
- 1 tsp. almond extract
- green food coloring
- heart sprinkles for decorating

INSTRUCTIONS

1. Preheat oven to 350F. Line a large sheet pan with parchment paper.
2. In a large bowl, combine the flour, baking powder, and salt. Mix well.
3. In the bowl of a stand mixer fitted with the paddle attachment, combine the softened butter and 1 cup sugar. Beat for 2 minutes.
4. Add the eggs, almond extract, and vanilla extract. Beat for 1-2 minutes, until fluffy and smooth.
5. Add the flour mixture and mix just until combined.
6. Add green food coloring to desired preference. The color will lighten up when baking.
7. Using 2 tablespoons of dough per cookie, roll each cookie ball in the remaining ½ cup sugar. Place on the prepared baking pan.
8. Bake for 9-10 minutes, until set on top.
9. Gently tap the cookie pan on your stovetop to help interrupt the baking process and create the crinkle tops.
10. While still warm, lightly press a heart sprinkle into the center.
11. Enjoy with BUBBL'R wild cherry chill'r for a complementary refreshment!

