

Confetti Cookies Recipe

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Active: 40 mins
Total: 90 mins
Serves: 15 to 20 servings

Ingredients

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- 16 tablespoons (225g, 2 sticks) butter, at room temperature
- 1 1/2 cups (300g) sugar
- 2 tablespoons (50g) glucose or 1 tablespoon (25g) corn syrup
- 2 large eggs
- 2 teaspoons (8g) clear vanilla extract
- 2 1/2 cups (400g) flour
- 2/3 cup (50g) milk powder
- 2 teaspoons (9g) cream of tartar
- 1 teaspoon (6g) baking soda
- 1 1/4 teaspoons (5g) kosher salt
- 1/4 cup (40g) rainbow sprinkles
- 1/2 recipe Birthday Cake Crumb (recipe follows)

Birthday Cake Crumb:

- 1/2 cup (100g) granulated sugar
- 1 1/2 tablespoons (25g) light brown sugar, lightly packed
- 3/4 cup (90g) cake flour
- 1/2 teaspoon (2g) baking powder
- 1/2 teaspoon (2g) kosher salt
- 2 tablespoons (20g) rainbow sprinkles
- 1/4 cup (40g) grapeseed oil
- 1 tablespoon (12g) clear vanilla extract

Directions

1. **For the Birthday Cake Crumb:** Heat the oven to 300°F.

2. Combine the sugars, flour, baking powder, salt, and sprinkles in the bowl of a stand mixer fitted with the paddle attachment and mix on low speed until well combined.
3. Add the oil and vanilla and paddle again to distribute. The wet ingredients will act as glue to help the dry ingredients form small clusters; continue paddling until that happens.
4. Spread the clusters on a parchment- or Silpat-lined sheet pan. Bake for 20 minutes, breaking them up occasionally. The crumbs should still be slightly moist to the touch; they will dry and harden as they cool.
5. Let the crumbs cool completely before using in a recipe or scarfing by the handful. Stored in an airtight container, the crumbs will keep fresh for 1 week at room temperature or 1 month in the fridge or freezer.
6. **For the Confetti Cookies** Combine the butter, sugar, and glucose in the bowl of a stand mixer fitted with the paddle attachment and cream together on medium-high for 2 to 3 minutes. Scrape down the sides of the bowl, add the eggs and vanilla, and beat for 7 to 8 minutes.
7. Reduce the mixer speed to low and add the flour, milk powder, cream of tartar, baking soda, salt, and rainbow sprinkles. Mix just until the dough comes together, no longer than 1 minute. (Do not walk away from the machine during this step, or you will risk overmixing the dough.) Scrape down the sides of the bowl with a spatula.
8. Still on low speed, add the birthday cake crumbs and mix in for 30 seconds—just until they are incorporated.
9. Using a 2 3/4-ounce ice cream scoop (or a 1/3-cup measure), portion out the dough onto a parchment-lined sheet pan. Pat the tops of the cookie dough domes flat. Wrap the sheet pan tightly in plastic wrap and refrigerate for at least 1 hour, or up to 1 week. Do *not* bake your cookies from room temperature—they will not bake properly.
10. Heat the oven to 350°F.
11. Arrange the chilled dough a minimum of 4 inches apart on parchment- or Silpat-lined sheet pans. Bake for 18 minutes. The cookies will puff, crackle, and spread. After 18 minutes, they should be very lightly browned on the edges (golden brown on the bottom). The centers will show just the beginning signs of color. Leave the cookies in the oven for an additional minute or so if the colors don't match and the cookies still seem pale and doughy on the surface.
12. Cool the cookies completely on the sheet pans before transferring to a plate or an airtight container for storage. At room temp, the cookies will keep fresh for 5 days; in the freezer, they will keep for 1 month.

This Recipe Appears In

- [Serious Entertaining: A Family Valentine's Day](#)

NUTRITION FACTS (PER SERVING)			
269	12g	38g	3g
CALORIES	FAT	CARBS	PROTEIN

(Nutrition information is calculated using an ingredient database and should be considered an estimate.)

