



Confetti Cake Batter Cookies

Nothing says festive like these Confetti Cake Batter Cookies! Put a fun twist on a simple recipe and create these colorful treats. Decorate the cookies to your liking, add some extra sprinkles on top, and your party is complete!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g
F10100
€4.95



Wilton Icing Color - Pink - 28g
04-0-0033
€2.60



Crisco Shortening 450g
23913
€9.85



Ingredients

- 500 g FunCakes Mix for Biscuit Deluxe
- 2 eggs
- 240 g butter (at room temperature)
- 3 tablespoons colored sprinkles of your choice
- 450 g Crisco Shortening
- 1 tablespoon vanilla extract
- 400 g powdered sugar
- 2 teaspoons milk
- Wilton Icing Color – Pink – 28 g

Tools

- Baking tray
- Parchment paper
- Mixing bowl
- Mixer
- Spatula

Step 1: Preparation

Preheat the oven to 165°C (325°F) and line the baking tray with parchment paper.

Step 2: Make the dough

In a mixing bowl, combine 425 g of FunCakes Mix for Biscuit Deluxe, eggs, 120 g butter, and 2 tablespoons of sprinkles. Mix until well combined. Scoop spoonfuls of dough onto the baking tray. Place the tray in the freezer for 15 minutes. Then roll each scoop into a ball and space them 5 cm (2 inches) apart on the tray.

Step 3: Bake the cookies

Bake the cookies for 16–18 minutes or until the centers feel firm. Let the cookies cool on the tray for 2 minutes, then transfer them to a cooling rack to cool completely.

Step 4: Make the frosting

Using a mixer, beat the butter and 115 g of Crisco Shortening until soft and fluffy. Add the vanilla extract, then gradually mix in the powdered sugar on medium speed, scraping down the sides of the bowl regularly. If the mixture seems dry once all the sugar is added, slowly add the milk and a small amount of food coloring. Beat until the frosting is light and spreadable.

Step 5: Decorate

Pipe the frosting onto the cookies and top with the remaining sprinkles.



Step 6: Now that your cookies are ready, enjoy your festive Confetti Cake Batter Cookies!

This recipe is made possible by Wilton.