

Vanilla Confetti Balls

Recipe By *The Baker's Daughter*



Cooking and Prep:  24
m

Serves:  18

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

I love bold color; it puts me on that high that some get from sugar. I think life is more exciting in bold colors and try to add them wherever I can. I originally made these cookies rolled simply in icing sugar, but as I sat looking at the jar of non-pareils sitting in my pantry, I knew I had to give them a try. I'm glad I did!

Ingredients (7)

Main ingredients

- 2 sticks butter or margarine
- 3/4 cup confectioner's sugar
- 1 teaspoon **Gefen Vanilla Extract**
- 1 teaspoon ground vanilla powder
- 1/8 teaspoon salt
- 2 cups flour

1 cup non pareils

Start Cooking

Make the Confetti Balls

Yields 40 cookies

1. Preheat oven to 350 degrees Fahrenheit. Line three cookie sheets with Gefen Easy Baking Parchment Paper.
2. In a large mixing bowl, cream butter with sugar. Add vanilla and salt and mix until well blended.
3. On low speed, add in flour until just incorporated
4. Using one tablespoon of dough, roll into a ball and coat with non pareils. Place on cookie sheets, leaving one inch between cookies.
5. Bake on middle rack for 14 minutes, until just starting to darken on the edges.

Note:

This recipe was part of a series done using Bakto Flavors Products.

Variation:

You can use single- or multi-colored non pareils. The cookies look stunning either way.