

Mexican Cookie Rings



Kitchen Tools:



1 Baking Sheet



2 Mixing Bowls



Mixer



Oven Mitt

Ingredients:



1 1/2 cups all-purpose flour



1/2 teaspoon baking powder



1/2 teaspoon salt



1/2 cup butter



2/3 cup sugar



3 eggs









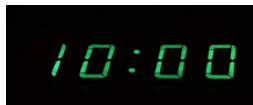


1 teaspoon vanilla extract



5 tablespoons sprinkles

Mexican Cookie Rings

Steps	Direction	Photo
1	Preheat oven to 375 degrees F	
2	Lightly grease baking sheet	
3	Mix together flour, baking powder and salt in mixing bowl	
4	Put butter, sugar, eggs, and vanilla in separate mixing bowl	
5	Mix ingredients with hand mixer until light and fluffy	
6	Mix in ingredients from other mixing bowl	
7	Shape dough into 1 inch balls. Push your thumb through center of each ball and shape dough into a ring.	
8	Dip top of each ring in sprinkles. Place cookies onto baking sheet.	
9	Bake at 375 Degrees for 10 minutes	
10	Let cool, and enjoy!	