

GOOD SAINT

ORGANIC FUNFETTI BIRTHDAY COOKIES

INGREDIENTS

2 1/4 cup organic all purpose flour

1/2 teaspoon baking soda

1/2 teaspoon salt

1 cup non-dairy butter

1 cup monk fruit sweetener (I used [this](#) brand, but you can always use sugar or your fave sub instead. If you choose to use stevia, I would recommend only subbing half the amount for taste.)

1 egg (or vegan egg substitute - a chia egg works great here!)

1 teaspoon vanilla

1/2 cup sprinkles

DIRECTIONS

Preheat your oven to 350 degrees.

In a medium sized mixing bowl combine the flour, baking soda, and salt. Set aside.

In a separate, larger mixing bowl beat the butter and sugar (or sweetener) together until fluffy. Add in the egg and the vanilla and beat until the mixture becomes fluffy again. Pour in the dry ingredient mixture, continuously mixing until a dough forms.

Pour in the sprinkles and use your hands to mix them evenly into the dough. Refrigerate the dough, covered, for 20-30 minutes. While the dough chills, lay out some parchment paper and grab a rolling pin. When your dough is ready, roll it out to about 1/4 inch thickness and use a cookie cutter to cut out your favorite shapes.

Place cut cookies onto a lined baking sheet. Bake for 10-12 minutes. Let cool before enjoying. Leftovers save well in a sealed container for up to a week - if they last that long!

