

## Soft & Sweet Cotton Candy Cookies with Sprinkles - A Fairground Favorite!

: That unmistakable cotton candy taste brings back childhood joy.



OVEN  
**350°F**

TIME  
**3 min**

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### INGREDIENTS

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1 cup brown sugar, packed
- 2 large eggs
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup cotton candy flavored candy pieces or 1-2 teaspoons cotton candy extract
- 1 cup colorful sprinkles

### DIRECTIONS

- 1. Prep and Preheat:** Preheat your oven to 350°F (175°C). Line your baking sheets with parchment paper or silicone mats.
- 2. Cream the Butter and Sugars:** In a large bowl, beat the butter, granulated sugar, and brown sugar until creamy and fluffy (about 2-3 minutes).
- 3. Add Eggs and Vanilla:** Mix in the eggs and vanilla extract until fully incorporated.
- 4. Combine the Dry Ingredients:** In a separate bowl, whisk together the flour, baking soda, and salt. Slowly add the dry ingredients to the wet mixture and mix just until combined.
- 5. Fold in the Fun:** Gently fold in cotton candy candy or extract and sprinkles, being careful not to overmix.
- 6. Scoop and Bake:** Use a cookie scoop or spoon to place rounded tablespoons of dough on your prepared sheets, spaced about 2 inches apart. Bake for 10-12 minutes, or until the edges are lightly golden.
- 7. Cool and Enjoy:** Let cookies rest on the sheet for 5 minutes, then transfer to a wire rack to cool completely. Magic in every bite!

### SWAPS & NOTES

Use cotton candy extract, available online or in specialty baking stores.

Sprinkle substitutions: Rainbow nonpareils, pastel confetti, or jimmies all work great.

Bake an extra 2-3 minutes for golden edges.

Dye the dough: Add a few drops of pink or blue food coloring for extra whimsy. ??? Step-by-Step Instructions 1.

## TIPS FOR SUCCESS

Don't overmix once the flour goes in-this keeps the cookies tender.

If using cotton candy extract, start with a small amount and taste-test your dough.

Chill your dough for 30 minutes if you want thicker cookies that spread less. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/soft-sweet-cotton-candy-cookies-with-sprinkles-a-fairground-favorite/>