

Festive 4th of July Crinkle Cookies That Pop with Color and Flavor

4th of July Crinkle Cookies ????



OVEN
350°F

TIME
14 min

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INGREDIENTS

- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs (room temperature)
- 2 1/2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 10 drops red food coloring or 1/4 tsp red gel
- 10 drops blue food coloring or 1/4 tsp blue gel
- 1/2 cup powdered sugar (for rolling)

DIRECTIONS

- 1. Cream Butter and Sugar:** In a large bowl, beat the butter and sugar until fluffy and smooth.
- 2. Add Eggs:** Mix in eggs one at a time until fully incorporated.
- 3. Combine Dry Ingredients:** Sift in the flour, baking powder, and salt. Stir until you get a thick, sticky dough.
- 4. Chill the Dough:** Cover the bowl with plastic wrap and refrigerate for at least 1 hour (or overnight for easier handling).
- 5. Divide and Color:** Split the chilled dough into three portions. Color one red, one blue, and leave one plain for that "white" effect.
- 6. Shape the Cookies:** Take about 1/2 tablespoon of each color and press them together into one ball. Roll smooth.
- 7. Coat in Powdered Sugar:** Roll each cookie ball twice in powdered sugar to ensure maximum crinkle effect.
- 8. Bake:** Place on parchment-lined baking sheets and bake at 350°F for 12-14 minutes until crackled on top but still soft in the center.
- 9. Cool and Serve:** Let cool on the baking sheets for 10 minutes before transferring to a wire rack.

TIPS FOR SUCCESS

- Don't skip the chill -cold dough helps maintain shape and maximize crinkles.
- Double-roll in powdered sugar for a thick, snowy coating.
- Use gel food coloring for more vibrant results with less liquid.

Make ahead: Freeze the dough balls and roll in sugar before baking on party day.

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

Original recipe: <https://chefmaniac.com/festive-4th-of-july-crinkle-cookies-that-pop-with-color-and-flavor/>