

Cotton Candy Swirl Cookies: A Magical Treat with a Nostalgic Twist

cotton candy and soft, chewy cookies



OVEN
350°F

TIME
15 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
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{2}$ cup cotton candy, torn into small pieces

Food coloring (pink and blue)

Optional: Sprinkles, for decoration

Step-by-Step Instructions:

1. Preheat the Oven:
2. Cream the Butter & Sugars:
Softened butter
Granulated sugar
Brown sugar
3. Add the Eggs & Vanilla:
4. Combine the Dry Ingredients:
Flour
Baking soda
Salt
5. Mix Dry & Wet Ingredients Together:
6. Fold in the Cotton Candy:
7. Divide & Color the Dough:

Divide the dough into two equal halves

Color one half pink and the other blue using food coloring

Gently fold the two doughs together, being careful not to overmix. This creates a swirled, marbled look rather than blending the colors completely.

8. Scoop the Cookies:

9. Add Sprinkles (Optional, But Fun!):

10. Bake Until Golden:

11. Cool & Enjoy!:

Pro Tips for the Best Cotton Candy Swirl Cookies:

Use High-Quality Cotton Candy - Fresh cotton candy melts quickly, so I fold it in gently to avoid overmixing.

Don't Overmix the Colors - Swirl the dough just enough to get beautiful streaks of pink and blue rather than a solid color.

DIRECTIONS

1. Preheat the Oven: I set my oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. Cream the Butter & Sugars: In a large mixing bowl, I beat together:
 3. Softened butter
 4. Granulated sugar
 5. Brown sugar
6. I mix until the texture is light and fluffy, which takes about 2-3 minutes.
7. Add the Eggs & Vanilla: Next, I beat in the eggs, one at a time, ensuring they're fully incorporated. Then, I stir in vanilla extract for a sweet, aromatic base.
8. Combine the Dry Ingredients: In a separate bowl, I whisk together:
 9. Flour
 10. Baking soda
 11. Salt
12. This ensures that the dry ingredients are evenly distributed throughout the dough.
13. Mix Dry & Wet Ingredients Together: I gradually add the dry mixture into the wet ingredients, mixing until just combined. (Be careful not to overmix, as this can make the cookies dense!)
14. Fold in the Cotton Candy: Here comes the fun part! I gently fold in the torn cotton candy pieces, making sure they're evenly spread throughout the dough.
15. Divide & Color the Dough: To create that signature cotton candy swirl effect, I:
 16. Divide the dough into two equal halves

17. Color one half pink and the other blue using food coloring
18. Gently fold the two doughs together, being careful not to overmix. This creates a swirled, marbled look rather than blending the colors completely.
19. Scoop the Cookies: Using a cookie scoop or a spoon, I drop small balls of dough onto the baking sheet, spacing them about 2 inches apart.
20. Add Sprinkles (Optional, But Fun!): For extra crunch and color, I sprinkle a few rainbow or cotton candy-colored sprinkles on top before baking.
21. Bake Until Golden: I place the cookies in the oven and bake for 10-12 minutes, or until the edges are lightly golden but the centers remain slightly soft.
22. Cool & Enjoy!: Once out of the oven, I let the cookies cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely.
23. Pro Tips for the Best Cotton Candy Swirl Cookies: Use High-Quality Cotton Candy - Fresh cotton candy melts quickly, so I fold it in gently to avoid overmixing.
24. Don't Overmix the Colors - Swirl the dough just enough to get beautiful streaks of pink and blue rather than a solid color.
25. Chill the : Dough for Bolder Swirls - For more defined colors, chill the dough for 30 minutes before baking.

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

Original recipe: <https://chefmaniac.com/cotton-candy-swirl-cookies-a-magical-treat-with-a-nostalgic-twist/>