KIDS IN THE KITCHEN

NO KNEAD SUGAR COOKIE DROPS

For our Kids In The Kitchen at home, there's no better recipe than an easy one! A holiday staple recipe here without the fuss of kneading! Mix-it, drop-it and bake-it cookies are where it's at this holiday season as we are more mindful of hygiene in the kitchen. Typical additions can be found below. If you're looking for a dairy-free version, just substitute coconut oil for the butter. *Remember:* EVERY kitchen recipe is a science experiment waiting to be discovered! Get on those aprons, wash your hands and have some kitchen fun!

INGREDIENTS

1 1⅓ cups all purpose flour
¾ tsp. baking powder
¼ tsp. salt
½ cup butter (1 stick, softened)
1 cup sugar
1 large egg
1 tsp. vanilla extract

METHOD

Preheat oven to 350 degrees. In a small bowl, combine all the dry ingredients. In the mixer on high, beat butter and sugar until light and fluffy (this will take a few minutes of patience). Beat in egg and vanilla until blended. Reduce speed to low and beat in flour mixture just until combined, scraping the bowl with a spatula. Drop dough by heaping teaspoons, 2 inches apart on a parchment-lined cookie sheet. Bake for 10 minutes or until just brown around the edges. Cool and serve. Makes about 21 cookies depending on the size.

Fun additions: sprinkles, dried cranberries, raisins, currants, mini chocolate chips, cocoa powder, coloured sugar!