



# Blue and White Crinkle Cookies

## Ingredients:

- 1 3/4 cups all-purpose flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 3/4 cup granulated sugar
- 1/4 cup Oil
- 2 large eggs
- 1 tsp. vanilla extract
- blue food coloring
- 1 cup powdered sugar for coating

## INSTRUCTIONS

1. In a large bowl, whisk together the flour, baking powder and salt. Set aside.
2. Mix the sugar and oil together for 2 to 3 minutes, or until light and fluffy. Add the eggs one at a time, and then add the vanilla.. Add the blue food coloring, until the desired color is achieved.
3. Slowly add in the flour mixture, and mix until fully combined.
4. Form the dough into a ball and wrap with plastic wrap. Refrigerate for 15 minutes
5. Preheat the oven to 350 degrees F.
6. Place the powdered sugar into a small bowl. Set aside.
7. Unwrap the chilled dough. Using your hands, roll 1-inch balls. If the dough gets sticky, add powdered sugar to the palm of your hands when rolling. Then, roll the dough balls in the bowl of powdered sugar, making sure they are completely and generously coated.
8. Place them on the prepared baking sheets, two inches apart. Bake for 8 to 10 minutes. Allow the cookies to cool on the baking sheet for five minutes before transferring them to a wire rack to cool completely