

Kind-nection Cookies



Make kind-nections all year long with these quick and easy cookies! They are amazing plain or decorated with frosting and sprinkles.

Yield: 4 dozen cookies

INGREDIENTS:

- 2 $\frac{3}{4}$ cups all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ tsp baking powder
- 1 cup butter, softened
- 1 $\frac{1}{2}$ cups white sugar
- 1 egg
- 1 teaspoon vanilla extract

DIRECTIONS:

- Preheat oven to 375° F. Prepare a baking sheet lined with parchment paper.
- In a small bowl, mix together flour, baking soda, and baking powder. Set aside.
- In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla.
- Gradually blend in the dry ingredients.
- Roll spoonful of dough into balls (approx. a teaspoon worth) and place onto a parchment lined cookie sheet.
- Bake 8 to 10 minutes in oven, or until golden brown. Let stand on cookie sheet for 2 minutes before transferring them to a wire rack.
- Once cool, decorate with frosting, sprinkles, or leave them plain!



Original recipe found on [allrecipes.com](https://www.allrecipes.com)

Voila! Now you can enjoy your Kind-nection Cookies yourself, give them to your friends or family, bring them to a family dinner, or to fundraise for your Quest for Kindness!

Make sure to document your baking process and the final product and share it with us using [#KindnectionCookies!](https://twitter.com/KindnectionCookies) We'd love to see your sweet creations!