

Ruthie's Birthday Bliss Cookies

A festive browned-butter cookie filled with white chocolate, colourful sprinkles, and crunchy vanilla-cookie pieces.



Yield	Portion	Chill	Bake
Approximately 15-18 large cookies	90 g each	Overnight	350°F (175°C) · 12 minutes

Ingredients

- 250 g prepared browned butter, cooled 15-20 minutes
- 200 g (1 cup, packed) dark brown sugar
- 100 g (½ cup) granulated sugar
- 2 large eggs, at room temperature
- 1 Tbsp pure vanilla extract
- ¼ tsp almond extract
- 1 Tbsp whipping cream
- 345 g (2¾ cups) all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp fine sea salt
- 150 g white chocolate chips or chunks
- 100 g crushed vanilla sandwich cookies or vanilla cake crumbs
- 80 g rainbow jimmies sprinkles, plus more for decorating

Method

1. Brown the butter, transfer it to a large mixing bowl, and allow it to cool for 15-20 minutes.
2. Add the dark brown sugar and granulated sugar. Mix until completely combined.
3. Add the eggs, vanilla extract, almond extract, and whipping cream. Mix until smooth.
4. In a separate bowl, whisk together the flour, baking soda, baking powder, and salt.
5. Gradually fold the dry ingredients into the wet mixture. Mix only until a soft cookie dough forms. Do not overmix.
6. Gently fold in the white chocolate, crushed vanilla cookies, and rainbow sprinkles.
7. Portion the dough into 90 g balls. Press a few extra white chocolate pieces, vanilla-cookie crumbs, and sprinkles onto each one.
8. Cover and refrigerate the cookie dough overnight for the best flavour and texture.

9. Preheat the oven to 350°F (175°C). Line a baking tray with parchment paper.
10. Arrange the chilled cookie dough balls on the tray, leaving enough room between them to spread.
11. Bake for 12 minutes, or until the edges are set but the centres still look slightly soft.
12. Allow the cookies to cool on the baking tray for 10 minutes before transferring them to a cooling rack.

Ruthie's tip

Use jimmies-style sprinkles instead of nonpareils, as nonpareils may bleed into the dough. Crushed vanilla sandwich cookies can be used in place of birthday-cake crumbs.

Contains wheat, egg, milk; may contain soy and tree nuts.