



Sparkle Kitchen

Fairy Cookies with Blueberry Cream Cheese Frosting

(Makes 12 cookies)

Ingredients

For the Cookies

$\frac{3}{4}$ cup cake flour

1 tsp baking powder

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ stick butter

$\frac{1}{3}$ cup sugar

1 Tablespoon vanilla

Zest from one lemon

Juice from half the lemon

1 egg

1 egg yolk

For the Frosting

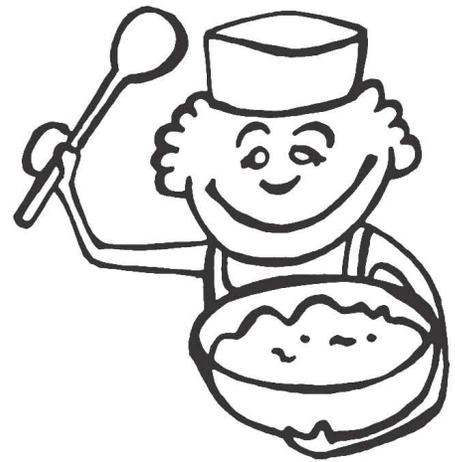
1 stick butter

$\frac{1}{2}$ cup cream cheese

3 Tablespoons blueberry jam (pureed in a food processor if the jam has large chunks of blueberries)

$\frac{2}{3}$ cup powdered sugar

Sparkly sprinkles (optional, but awesome!)



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Continued...

Directions

For the Cookies

Pre-heat your oven to 350 degrees. Mix the flour, baking powder, and salt in a small bowl. In another bowl, beat together the butter, sugar, and vanilla for a few minutes, until light and creamy. Add the lemon zest and juice, then the egg and the egg yolk. Last, mix in the flour a little at a time until it's all incorporated.

Using a 1 ounce scoop and leaving lots of room in between, scoop balls of dough onto a baking sheet covered with parchment paper. I was able to get exactly 6 cookies on a normal baking sheet. It will look like they have too much room, but these cookies really spread.

Once the baking sheet is full, pop it into the freezer for 10 minutes, then into the oven for 10-12 minutes. They're done when the utmost edge just barely starts to brown. Set cookies aside to cool completely.

For the Frosting

Using room temperature ingredients, beat together the butter and the cream cheese. Add the jam, mixing until the frosting is an even color. Lastly, slowly add the powdered sugar. Once the powdered sugar is mostly incorporated, turn your mixer up to a higher speed and whip the frosting for another minute or so.

Frost the cookies using whatever method you prefer. (I put the frosting into a sandwich bag and nip off a corner.) Then top the cookies with sparkly sprinkles, and wait for the fairies to show up!

Enjoy!