SPRINKLED COOKIE STICKS
By: Simply Creative Chef Rob Scott

Ingredients: Yields 12 sticks

½ cup unsalted butter, room temperature
6 tablespoons sugar
½ teaspoon vanilla extract
¼ teaspoon salt
1 large egg yolk or 1 tablespoon egg yolk
1 1/3 cups flour
½ tablespoon corn starch
¼ cup mini chocolate chips
1/3 cup turbinado or coarse sugar, optional
4 ounces chocolate for melting
¼ cup sprinkles

Directions:
- Combine butter, sugar, vanilla extract, and salt.
- Beat with a stand or electric mixer until light and fluffy.
- Stir in egg yolk and scrape down the sides of the bowl using a rubber spatula to ensure ingredients are well incorporated.
- In a separate bowl, whisk together flour and cornstarch.
- With a mixer on medium-low speed, gradually add flour mixture in 3-5 parts, stirring until almost completely combined before adding more.
- Stir until all ingredients are combined and dough is beginning to cling together.
- Stir in mini chocolate chips.
- Pour your coarse sugar into a shallow dish and set nearby.
- Scoop a level tablespoon of cookie dough and roll it into a tight, smooth ball
- Lightly flour your hands and, using your palms -- not fingers -- gently roll the dough out until it is about 6 inches long.
- Briefly roll your cookie stick in the coarse sugar on the plate, and transfer to a wax paper-lined plate or baking sheet – making sure the sticks are as straight as possible.
- Transfer to your freezer and freeze for at least 15 minutes, which helps keep the cookies from spreading.
- Preheat the oven to 375 degrees F
- Once the oven is preheated and dough has chilled, remove cookie sticks from the fridge and carefully place on an ungreased cookie sheet, spacing at least 1-2 inches apart.
- Bake for 14 minutes or until edges are beginning to turn golden brown (let pans cool between batches or they will melt and spread).

- Transfer to rack. Once cookies are cooled completely, dip in the melted chocolate and decorate with sprinkles. Allow chocolate to cool and harden before serving.