

Grinch Cookies



Much like Chocolate Crinkle cookies.....only easier!

1 box vanilla cake mix
1/3 to 1/2 c oil*
2 eggs at room temperature
Green gel food coloring
1-2 c powdered sugar
Heart shaped sprinkles or heart shaped red hots**

Preheat oven to 350°.

Mix together the oil, cake mix, eggs and food coloring. Place bowl in fridge to firm up a little, about 20 minutes. Put powdered sugar in a small bowl. Using a cookie scoop, scoop out a ball of dough and place in powdered sugar. Roll around. You may need to roll dough by hand to get ball shape.

Place on ungreased cookie sheet approximately 2 inches apart. I like to line my cookie sheet with mats or parchment paper. Add one red heart sprinkle to each cookie.

Bake 10-12 minutes, they should puff up, but will deflate some as they cool. Remember this started as a cake batter, so there should be no need to go more than 12 minutes to obtain the correct consistency. You do not want brown and/or crunchy cookies.

Remove from pan onto cooling racks. Makes approx. 25 cookies.

*Some folks prefer the denser cookie and use more oil.

**If you are unable to find heart sprinkles (check Wilton supply stores) or heart shaped red hot candies, you can always pipe a little heart with red icing, once cookies are cool.