



Grinch Cookies

Course: **Christmas Cookies, Cookies**

Servings	Prep time	Cooking time	Total time
24 servings	20 minutes	10 minutes	1 hour 10 minutes

Ingredients

114 grams (½ cup) unsalted butter, at room temperature

200 grams (1 cup) granulated sugar

1 large egg + 1 large egg yolk

1 teaspoon vanilla extract

6-8 drops green gel food coloring (adjust for desired shade of green)

250 grams (2 cups) all-purpose flour

¾ teaspoon baking powder

¼ teaspoon baking soda

½ teaspoon salt

For coating & decorating:

67 grams (⅓ cup) granulated sugar (for rolling)

40 grams (⅓ cup) powdered sugar (for rolling)

20-24 red heart-shaped sugar sprinkles (for the center)

Directions

Prepare the Dough:

- 1 Preheat and Prepare:** Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper. This will prevent the cookies from sticking and ensure even baking.
- 2 Cream Butter and Sugar:** In a stand mixer fitted with the paddle attachment, combine the butter and granulated sugar. Beat on medium speed until the mixture is light, fluffy, and pale in color—this usually takes about 3 minutes. This step is essential for creating the cookies’ soft texture.
- 3 Add the Wet Ingredients:** Scrape down the sides of the mixing bowl with a rubber spatula, then add the egg, egg yolk, and vanilla extract. Mix on medium speed until smooth and fully incorporated. Now add

the green gel food coloring, starting with 6 drops and adjusting to get that perfect Grinchy green hue.

- 4 Combine Dry Ingredients:** In a separate bowl, whisk together the all-purpose flour, baking powder, baking soda, and salt. Slowly add the dry mixture to the wet ingredients, stirring on low speed. Mix just until the dough comes together, and no streaks of flour remain. Be careful not to overmix, as this can make the cookies tough.

Coat the Cookies:

- 5 Roll and Coat the Dough:** Prepare two small bowls: one with granulated sugar and the other with powdered sugar. Using a 1.5-ounce cookie scoop (or a tablespoon), scoop the cookie dough into balls. Roll each ball first in the granulated sugar to create a protective layer, then roll it in the powdered sugar for the classic crinkle look.
- 6 Place on Baking Sheet:** Arrange the cookie dough balls on the prepared baking sheet, spacing them about 2 inches apart to allow for spreading.
- 7 Add the Heart Sprinkles:** Before placing the cookies in the oven, gently press a red heart-shaped sugar sprinkle into the center of each cookie. This creates the signature Grinch look and adds a sweet decorative touch.

Bake & Serve:

- 8 Bake to Perfection:** Bake the cookies for 10-12 minutes, or until the edges are set and the centers have puffed up. The cookies should still look slightly underbaked in the middle—this ensures a gooey, tender texture. Remember, the cookies will continue to set as they cool.
- 9 Cool Completely:** Let the cookies cool on the baking sheet for about 5 minutes before transferring them to a wire rack to cool completely.