

# cotton candy cake cookies



## Ingredients/Tools

- 1 (15.25 oz.) box vanilla cake mix (I used *Betty Crocker*)
- 1 tsp. baking powder
- 1 packet of *Cotton Candy Flavored Duncan Hines Frosting Creations Flavor Mix*
- 2 eggs
- 1/2 cup vegetable oil
- 1/2 cup water
- 1/2 tsp. cotton candy liquid flavoring
- pink sanding sugar
- 2 1/4" (58mm) circle cutter

## Directions

1. Preheat oven to 350° F.
2. In a mixing bowl stir together the cake mix, baking powder, and flavoring packet.
3. Add eggs to bowl, one at a time.
4. Add vegetable oil & water to bowl; stir until well blended.
5. Add 1/2 tsp. liquid flavoring; combine until completely blended.
6. Drop by spoonfuls onto a pre-greased cookie sheet.
7. Sprinkle cookies with sanding sugar.
8. Bake for 11 minutes or until edges are brown.
9. Allow to cool 5 minutes on cookie sheet.
10. Cut out circles with circle cutter.
11. Transfer with spatula to cooling rack to cool completely.

Yields approximately 36 cookies.

