

THE WAY THE COOKIE CRUMBLES



Confetti Cookies (rewritten and slightly adapted from Christine Tosi's *Momofuko Milk Bar* via [Eva Bakes](#))

Birthday Cake Crumbs:

50 grams (¼ cup) granulated sugar
13 grams (1 tablespoons) light brown sugar, lightly packed
45 grams (6 tablespoons) cake flour
¼ teaspoon baking powder
¼ teaspoon salt
1 tablespoon rainbow sprinkles
2 tablespoons vegetable or canola oil
1½ teaspoons vanilla extract

Cookies:

400 grams (3 cups) all-purpose flour
50 grams (¾ cup) instant dry milk powder
2 teaspoons cream of tartar
1 teaspoon baking soda
80 grams (½ cup) rainbow sprinkles
16 tablespoons butter, at room temperature
1¼ teaspoons salt
1½ cups (300 grams) granulated sugar
1 tablespoon light corn syrup
2 large eggs
2 teaspoons vanilla extract
Birthday Cake Crumbs

1. For the Birthday Cake Crumbs: Heat the oven to 300 degrees. Line a rimmed baking sheet with parchment paper or a silicone mat.
2. In a medium bowl, combine the sugars, flour, baking powder, salt, and sprinkles. Add the oil and vanilla and stir until the mixture forms small clusters. Spread the clusters on the prepared pan. Bake for 20 minutes, stirring occasionally. The crumbs should still be slightly moist to the touch; they will dry and harden as they cool. Let the crumbs cool completely before using. (Stored in an airtight container, the crumbs will keep fresh for 1 week at room temperature or 1 month in the freezer.)
3. For the cookies: Line two baking sheets with parchment paper or silicone mats. In a medium bowl, mix the flour, dry milk powder, cream of tartar, and baking soda.
4. In the bowl of a stand mixer fitted with the paddle attachment (or a large bowl if using a hand mixer), beat the butter, salt, sugar, and corn syrup on medium-high speed until light and fluffy, 2 to 3 minutes. Add the eggs, one at a time, beating until incorporated, then mix in the vanilla; continue to beat on medium-high speed for 6 to 7 minutes. Reduce the mixer speed to low and gradually add the flour mixture, mixing just until incorporated. Stir in the Birthday Cake Crumbs.

5. Using an ice cream scoop, scoop the dough 4 inches apart onto the prepared baking sheets. Transfer the pans to the refrigerator and chill for at least one hour. (The prepared and portioned dough can be chilled for up to 1 week; if storing for longer than an hour, wrap the pans tightly in plastic wrap. If you're storing for a while, you can save space by arranging the dough portions closer together on one baking sheet, then dividing them onto separate pans right before baking.)
6. Heat the oven to 350 degrees. Bake the cookies until very lightly browned around the edges, about 18 minutes.
7. Cool the cookies completely on the pans before transferring to a plate or to an airtight container for storage. The cookies can be stored for up to five days.