YIELD: 24 COOKIES

4th of July Fireworks Cookies Recipe



Add a plate of these fun colored **Fireworks Cookies and Cream Cookies** to your holiday plans. Sprinkles and red, white, and blue M&M's will make these soft and puffy **4th of July cookies** disappear in a hurry.

PREP TIME
20 minutes

COOK TIME
10 minutes

ADDITIONAL TIME
30 minutes

TOTAL TIME
1 hour

Ingredients

- 1 vanilla cake mix
- 8 Tablespoons unsalted butter, softened
- 1 large egg
- 1 teaspoon vanilla extract
- 4 ounces cream cheese, softened
- 2 cups Oreo cookie chunks (14 chocolate cream-filled)
- 3/4 cup red, white, & blue M&M's, divided
- 1/2 cup red, white, & blue sprinkles, divided

Instructions

1. Mix together the dry cake mix, butter, cream cheese, egg, and vanilla until soft dough forms.
2. Stir in the cookie chunks, 1/2 cup M&M's, and 1/4 cup of the sprinkles gently.
3. Refrigerate the dough for 30 - 60 minutes.
4. Preheat oven to 350 degrees.
5. Roll into 24 even dough balls. Press the remaining M&M's into the tops of the dough balls. Add extra sprinkles to the tops of the the dough balls, if desired.
6. Place the dough balls on cookie sheets and bake for 10 minutes.
7. Remove from the oven and cool on the cookie sheets for 2 minutes, before moving them to a piece of

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Nutrition Information: YIELD: 24 **SERVING SIZE:** 1

Amount Per Serving: CALORIES: 305 TOTAL FAT: 14g SATURATED FAT: 6g TRANS FAT: 0g UNSATURATED FAT: 7g CHOLESTEROL: 24mg SODIUM: 256mg CARBOHYDRATES: 43g FIBER: 1g SUGAR: 27g PROTEIN: 3g

Nutrition facts are an estimate and are not guaranteed to be accurate. If you need special diet advice, please see a registered dietician.

Did you make this recipe?

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