



## Sparkling Polar Puffs

1/2 cup unsalted butter, softened  
1 cup granulated sugar  
2 teaspoons grated orange peel  
1/4 teaspoon cinnamon  
2 eggs  
1 teaspoon vanilla  
2 cups all purpose flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
2 cups blueberry vanilla Polar Puff cereal  
1/2 cup white chocolate chips  
1 to 2 Tablespoons blue sugar sprinkles, divided  
1/2 cup confectioners' sugar or as needed

Preheat oven 375 degree F oven. Place silicone mats on insulated cookie sheets or lightly grease cookie sheets.

In a mixing bowl, cream butter, sugar, orange peel and cinnamon until fluffy; mix in eggs and vanilla.

In a medium sized bowl, combine flour, baking powder, and salt. Using a low speed, add dry ingredients to creamed mixture. Stir in cereal and white chocolate chips. Set aside for 5 minutes. Using small cookie scooper, drop cookies about 2 inches apart on lightly greased or silicone lined insulated cookie sheets. Sprinkle the top of cookies with

blue sugar. Bake in preheated 375 degree oven for 12 to 14 minutes or lightly browned. A lightly browned cookie will be softer; while a darker cookie will be crispy.

Let rest several minutes. In a small bowl; combine 1/2 cup confectioners' sugar with 1 Tablespoon blue sugar. Add more confectioners' sugar and blue sugar as needed. Roll warm cookies in confectioners' sugar mixture to coat. Set aside to cool.

Yield: about 32 cookies

**Cook's Note:** Store cookies in airtight container. The cookies will have a vanilla sugar cookie flavor.

**About the Recipe:** Polar Puff cookies taste like white chocolate vanilla sugar cookies. The cereal creates a crispy texture and small snowball puffs within the cookies. These are a perfect addition to your winter holiday menu.