- These Grinch cookies are inspired by the classic Christmas story, Dr. Seuss', "How the Grinch Stole Christmas!". They are soft and chewy sugar cookies that are colored green and adorned with a heart that is just a few sizes too small. They are so fun and perfectly festive for the holidays. Hi, I'm Lindsay from Life, Love and Sugar, and today we are making Grinch cookies. All right, so to get started, we're gonna mix together our dry ingredients. We have all-purpose flour, baking soda, baking powder, and some salt. We'll mix all this together, and we'll set this aside while we work on our wet ingredients. All right, so we've got our butter, should be room temperature, and some regular granulated sugar, and just a touch of brown sugar for some extra flavor and moisture in our cookies. We're gonna pop this on our mixer and cream it for three to four minutes until it's light in color and fluffy in texture. All right, so we're looking good here. I just kind of wanted to show you what you're looking for as far as creamed butter and sugar. So, hopefully you can see on here, it's kind of gone from this mixture that's a little bit darker in color, still very clearly butter and sugar, whereas now, it's much lighter and fluffier in color, and the butter and sugar have kind of become this one mixture. So, that's kind of the difference that you're looking for. Now we can add our egg. All right, now we can add our vanilla extract. And now we can add our dry ingredients. All right, you wanna stop mixing when things start to kinda come together, 'cause you don't wanna over-mix it, and then we can kind of finish bringing it all together with our spatula by hand. All right, now as I'm starting to bring this together, I can actually go ahead and start adding some of my gel icing color to color the cookie dough. We'll start with two or three drops of the green and a couple drops the yellow, and we'll go ahead and keep stirring this together. All right, so once your color is all thoroughly mixed into your cookie dough, you're ready to start scooping out your balls of dough. I'm gonna use a cookie scoop that's 1 1/2 tablespoons in size. You do wanna try to make sure your balls of cookie dough are all about the same size, because you don't want them to bake unevenly. Okay, so once you've rolled out your balls, you can add your heart sprinkle. You can either add them before you bake them or after. If you do it after, you can let the cookies cool, melt a little white chocolate and stick it to them, or you can just kind of press these into your cookie dough ball and bake 'em that way. I like them to be a little offset, so I sort of put 'em off to the center. When you do it this way, where you add it before you bake 'em, you never know exactly where the heart's gonna end up. It's gonna depend on the way the cookie spreads. So, if you have a real particular spot you want them to be in, you could bake the cookies and add the heart after they've cooled. All right, so we will pop these in the oven for seven to nine minutes and keep making new batches. All right, so as your cookies come out of the oven, you can let them cool for a few minutes and then move them over to the cooling rack, and then there you have it, your final Grinch cookies. Beautifully green, an adorable little heart. Perfect for the holidays. Kids and adults will all like them. They're delicious. For the full recipe, head over to

lifeloveandsugar.com.