



Red White and Blue Firework Cookies

Crunchy, Chewy, and Full of Spark

The first time I bit into one of these cookies, the crunch of sprinkles gave way to melty chocolate. The colors burst like tiny fireworks. It reminded me of summer nights watching the sky light up. **Ever wondered how you could turn a simple cookie into a celebration?** These treats do just that. They're fun, festive, and impossible to eat just one.

My Cookie Disaster Turned Win

My first batch spread too thin, becoming crispy lace instead of soft cookies. I learned to chill the dough first. Now they bake up just

right—thick with gooey centers. **Cooking teaches patience, and little fixes often lead to better results.** Share your own baking blunders below. Did a mistake ever improve your recipe?

Why These Cookies Shine

– The brown sugar adds chew, while the sprinkles bring crunch. – Salty butter balances the sweet candies for a perfect bite. **Which flavor combo surprises you most?** Is it the chocolate with candy or the vanilla with sprinkles? Try both and decide.

A Patriotic Treat's Backstory

These cookies grew from Fourth of July parties in the 1980s. Families wanted easy, colorful desserts for picnics. *Did you know the red, white, and blue theme was inspired by pop culture?* Now they're a summer staple. What's your favorite holiday-themed dessert? Tell me in the comments!



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Ingredients:

Ingredient	Amount	Notes
Salted butter	½ Cup	Softened
Brown sugar (light or dark)	⅓ Cup	
Granulated sugar	⅓ Cup	
Egg	1 large	
Vanilla extract	1 teaspoon	
Salt	½ teaspoon	
Baking soda	½ teaspoon	
Baking powder	½ teaspoon	
All-purpose flour	1.5 Cups	
Semi-sweet chocolate chips	½ Cup	
Red, white, & blue candies (milk chocolate m&ms)	½ Cup	
Red, white, & blue sprinkles (jimmies and/or confetti sprinkles)	½ Cup	

How to Make Red, White, and Blue Firework Cookies

Step 1

See also Rhubarb Custard Pie Sweet Creamy Tart Filling
Preheat your oven to 375°F. Grab two cookie sheets. Line them with parchment paper if you like. This keeps cleanup easy. **Step 2** Cream butter, white sugar, and brown sugar. It'll look pale and fluffy. A stand mixer works great here. (Hard-learned tip: Soften butter on the counter—never microwave it!) **Step 3** Mix in the egg and vanilla. Stir

until smooth. Scrape the bowl sides to blend everything. **Step 4** Add salt, baking soda, baking powder, and flour. Go slow to avoid a dusty mess. Stop when the dough forms. **Step 5** Fold in chocolate chips and candies. Be gentle to keep colors bright. Dough will be chunky and fun.

What's the best way to store leftover sprinkles? Share below!

Cook Time: 20 minutes **Total Time:** 30 minutes **Yield:** 20 servings

Category: Dessert, Cookies

Fun Twists on Firework Cookies

Peanut Butter Patriotic Swap chocolate chips for peanut butter chips. Use star-shaped sprinkles for extra flair. **Fruity Fireworks** Skip candies. Add dried cranberries and blueberries. Toss in white chocolate chips instead. **Gluten-Free Sparks** Use gluten-free flour blend. Check candy labels for gluten-free options. Same festive look! **Which twist would you try first? Vote in the comments!**

Serving & Sipping Ideas

Serve warm with vanilla ice cream. Or stack them high on a platter. Add extra sprinkles on top. Pair with cold lemonade for kids. Adults might like a crisp rosé. Both keep things light and sweet. **Which would you choose tonight?**



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Storing and Serving Tips

Keep cookies fresh in a sealed container for up to 5 days. Freeze dough balls for 3 months—bake straight from frozen, adding 1-2 extra minutes. *Fun fact:* These cookies taste best slightly warm, so pop them in the microwave for 10 seconds before serving. Double the batch for parties—they disappear fast! Why this matters: Fresh-baked cookies make any day feel special. What's your go-to cookie for celebrations? Share below!

See also [Easy Rhubarb Dump Cake Recipe](#) for a Sweet Tangy Dessert

Troubleshooting Common Issues

Cookies spread too much? Chill dough for 30 minutes before baking. Sprinkles burning? Press them in after baking instead. Dough too crumbly? Add 1 tablespoon milk. Why this matters: Small tweaks save time and ingredients. My neighbor's kid once forgot the baking soda—flat but still tasty! Ever had a cookie disaster turn out okay? Tell us!

Your Questions Answered

Can I make these gluten-free? Swap flour for a 1:1 gluten-free blend. Add xanthan gum if needed. **How far ahead can I prep dough?** Refrigerate for 2 days or freeze for longer. Scoop before chilling. **No brown sugar?** Use all white sugar, but cookies will be crisper. **Can I use oil instead of butter?** Yes, but texture will be denser. Stick to butter for best results. **How to halve the recipe?** Divide all ingredients by 2. Bake time stays the same.

Let's Celebrate Together

These cookies bring joy to any table. Whip them up for your next gathering! **Tag @SavoryDiscovery on Pinterest** with your creations. Happy cooking! —Elowen Thorn.

You need to try !



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Red White and Blue Firework Cookies | 11

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Author: Elowen Thorn



Cooking Method: [Baking](#)



Red White and Blue Firework Cookies | 14

Cuisine: [American](#)



Red White and Blue Firework Cookies | 15

Courses: [Dessert Snack](#)



Red White and Blue Firework Cookies | 16

Difficulty: **Beginner**



Red White and Blue Firework Cookies | 17

Prep time: **10 minutes**



Red White and Blue Firework Cookies | 18

Cook time: **20 minutes**

Rest time:



Red White and Blue Firework Cookies | 20

Total time: **30 minutes**



Red White and Blue Firework Cookies | 21

Servings: **20 servings**

Best Season: **Summer**

Description

Celebrate with these festive Red White and Blue Firework Cookies,

packed with chocolate chips, candies, and sprinkles for a patriotic treat.

Ingredients

- ☐ ½ Cup salted butter, softened
- ☐ ⅓ Cup brown sugar (light or dark)
- ☐ ⅓ Cup granulated sugar
- ☐ 1 large egg
- ☐ 1 teaspoon vanilla extract
- ☐ ½ teaspoon salt
- ☐ ½ teaspoon baking soda
- ☐ ½ teaspoon baking powder
- ☐ 1.5 Cups all-purpose flour
- ☐ ½ Cup semi-sweet chocolate chips
- ☐ ½ Cup red, white, & blue candies (milk chocolate m&ms)
- ☐ ½ Cup red, white, & blue sprinkles (jimmies and/or confetti sprinkles)

Instructions

1. Preheat oven to 375°F and set out two full-size cookie sheets (optionally lining with parchment paper if desired).
2. In a large bowl (or the mixing bowl of a stand mixer) cream together the softened butter, white sugar, and brown sugar (it will be a bit grainy, look kind of pale yellow, and be a bit fluffy).
3. Mix in the egg and vanilla extract (your remaining wet ingredients) until combined.
4. Slowly mix in the salt, baking soda, baking powder, and all-purpose flour (your dry ingredients) until a dough is formed.
5. Gently mix in the chocolate chips and red, white, and blue candies.
6. Using a medium-sized cookie scoop (about 2 Tablespoons), make

dough balls.

7. Gently press a red, white, and blue candy on top of each dough ball and then dip the tops and sides of the dough ball into the sprinkles.
8. Place your topped and sprinkled dough balls about 2" apart on a baking sheet and bake for 8-10 minutes. Cookies are done when they begin to turn lightly golden brown and the edges look set.
9. Allow cookies to rest for a few minutes on the baking sheet, then transfer baked cookies onto a wire cooling rack to finish cooling and setting up.

Notes

For best results, let cookies cool completely before storing in an airtight container.

Keywords: Cookies, Red White Blue, Patriotic, Dessert, Baking
See also [Perfect Cream Cheese Frosting Recipe Guide](#)