



# ALLEY-OOPS

Recalling the joy of unpacking vanilla wafers and frosted cookies during school or late-night cravings, we're bringing back that delight. Crafting crunchy cookies and smooth frosting at home is simple, with the added perk of unlimited batches as adults. Inspired by the kangaroo-named treats, these cookies were the ideal complement to any meal, from cafeteria slices to gourmet dinners. Echoing Tupac's "How Do You Want It," we crave them crunchy and frosted, shared amidst laughter and light-hearted jests. So, grab a cookie and celebrate—the taste of victory is indeed sweet.

[DOWNLOAD RECIPE](#)

**Yield:** serves 6-8

## Ingredients for the Wafers

- 1 cup unsalted butter
- 1 ½ cups granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 lemon extract
- 1 teaspoon cornstarch
- ½ teaspoon baking soda
- 2 cups all-purpose flour
- 1 ½ cups cake flour

## Directions for the Wafers

- Preheat the oven to 400 degrees
- Mix all ingredients evenly
- Drop into dime-sized balls on the cookie sheet and flatten a bit with your thumb
- Bake at 400 degrees for 10-12 minutes

## Ingredients for the Frosting

- 1 cup unsalted butter, at room temperature
- ¼ teaspoon salt
- 3 cups powdered sugar (separated into 6 half cups)
- 3 tablespoons heavy cream (separated into 3 1 tablespoons)
- 1 teaspoon vanilla extract
- ¼ cup rainbow sprinkles

## Directions for the Frosting

- In a big metal mixing bowl, beat the butter with a mixer and make it creamy
- Sprinkle in the salt and stir it to combine
- Add the sugar ½ cup at a time, wait until each cup is mixed in before throwing in more
- Bring the mixer back on medium low speed, add in the cream, one tablespoon at a time
- Once it's well mixed, turn it to high and go for about 30 seconds
- Add the vanilla and the sprinkles in and stir it again so it's mixed
- Throw it into a serving cup or dish

## Directions for Alley-Oops

- Dunk the cookies into your frosting and enjoy