

# Bad Day Cookies

Printed from [iwannabake.com](http://iwannabake.com)

## Ingredients

- 4 cups all-purpose flour
- ¼ cup unsweetened cocoa powder
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1½ cup (3 sticks) unsalted butter, softened
- 1¼ cups granulated sugar
- 1¼ cups brown sugar
- 2 eggs
- 1 Tbsp. vanilla extract
- 1 (12 oz.) package chocolate chips
- 6 Tbsp. sprinkles



## Directions

1. Preheat your oven to 375°F. Line cookie sheets with aluminum foil or grease them.
2. Whisk together the flour, cocoa powder, baking soda, and baking powder in a medium bowl.
3. Cream together the butter and sugars with a stand mixer or electric hand mixer until uniform. Beat in the eggs and vanilla extract until well-combined. Stir in ⅓ of the dry ingredients at a time until the batter is uniform. Stir in the chocolate chips and sprinkles.
4. Using an ice cream scoop or ¼ cup measuring cup, drop balls of cookie dough onto the cookie sheets, being sure to leave about 2" of space between each. Bake the cookies for 10-12 minutes, just until the edges begin to brown and the tops look dry. Cool for 5 minutes on the cookie sheets, then remove to cooling racks to cool completely.