



Name

Nicolette Kelly-Wilson

Recipe Title

White Chocolate Chip Candy Corn Cookies

Recipe Ingredients

- 1 cup salted butter softened
- 1 cup white sugar
- 1 cup light brown sugar
- 2 eggs
- 2 tsp pure vanilla extract
- 3 cups all-purpose flour
- 1 tsp baking soda
- 0.5 tsp baking powder
- 1 tsp salt
- 2 cups white chocolate chips
- Candy Corn to top (1-2 cups)

Recipe Instructions

- 1- Preheat oven to 375 degrees F and line the baking sheet with parchment paper.
- 2- Beat butter, white sugar and brown sugar in a stand mixer on medium speed until fluffy and well combined.
- 3- Add eggs and vanilla and beat until fully incorporated.
- 4- Sift together flour, baking soda, baking powder, and salt in a separate bowl and whisk.
- 5- Add 1/3 of dry mixture to wet at a time, beating on low until just incorporated fully. 6- Stir in white chocolate chips with rubber spatula.
- 7- Scoop about 1 tbsp size balls of dough and put them on tray about 2 inches apart.
- 8- Bake about 8-10 minutes, until edges are just starting to turn golden brown (supposed to be a soft cookie).
- 9- As soon as cookies are removed from oven, top with two to three candy corn pieces, pushing them into the cookie just slightly to adhere them. Let cookies sit on pan for 2-3 min after removing from oven. After, transfer to separate cool surface (tin foil on counter, wire rack, as long as it's cool)

10- Enjoy!