

White Chocolate Candy Corn Cookies

- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup unsalted butter, melted & slightly cooled
- 1 cup packed brown sugar
- 1/2 cup white sugar
- 1 teaspoon vanilla extract
- 1 egg
- 1 egg yolk
- 1 cup white chocolate chips
- Mini candy corn



1. Preheat the oven to 325 degrees. Line cookie sheets with parchment paper.
2. Melt butter.
3. While butter is cooling, sift together the flour, baking soda and salt. Set aside.
4. In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended. Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended. Stir in the white chocolate chips by hand. If your butter was still hot when you added it your dough may be really wet at this point. Let it rest at room temperature for a couple of minutes if this is the case and then it will be cool enough to scoop into cookies.
5. Scoop and place dough on cookie sheets. Gently press a few candy corn pieces into the top of each cookie and bake 9-10 minutes (my oven cooks slow, your time may be shorter), rotating/turning cookie sheets halfway through baking time. Bake, reversing position of cookie sheets halfway through baking, until cookies are light golden brown and outer edges start to harden yet centers are still soft and puffy. Do not over bake.
6. Cool cookies on sheets until able to lift without breaking. Transfer to a wire rack to cool.

I hope you enjoy these delicious morsels as much as we do. May they last longer in your house than they do ours.