

Candy Corn White Chocolate and Pecan Cookies

Ingredients:

- 1/2 cup unsalted butter, softened
- 3/4 cup brown sugar
- 1/4 cup granulated sugar
- 1 large egg
- 1 TBS vanilla
- 2 cups flour
- 2 tsp. corn starch
- 1 tsp. baking soda
- pinch of salt
- 1 1/2 cups candy corn
- 1 cup white chocolate chips
- 1/2 cup chopped pecans

Preheat oven to 350 degrees. In a large mixing bowl, combine first 5 ingredients (down to vanilla). Mix until light and fluffy. In a separate bowl combine the flour, corn starch, baking powder, and salt. Add the flour mixture to the cookie batter and once incorporated, add the rest of the ingredients. Scoops mounds of cookie dough onto an ungreased baking sheet lined with parchment paper. Bake for 10 minutes until the edges have set and tops are beginning to set. (They harden as they cool and you still want them heavenly... or chewy. :)

NOTE: For thicker cookies, refrigerate batter for 3 hours before baking.

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"Cookies make the world a better place." - Anonymous