

A top-down view of several round, golden-brown cookies on a white, scalloped-edge platter. Each cookie is decorated with one or two candy corns and one white chocolate chip. In the top-left corner, a small white bowl contains more candy corns. In the top-right corner, a small grey bowl contains white chocolate chips. The platter is set on a white surface with faint black line art patterns. The text 'CANDY CORN COOKIES' is overlaid at the bottom in a white, bold, sans-serif font.

# CANDY CORN COOKIES

## INGREDIENTS

*Makes 22 cookies*

- 1 (15-oz.) box yellow cake mix
- 1/2 cup canola oil
- 2 large eggs
- 1/2 cup white chocolate chips, plus a few Tbsp. more for adding to the tops of cookies after baking
- 1/2 cup candy corn, for adding to the tops of cookies after baking

## PREP TIME

10 minutes

## BAKE TIME

10 minutes

## INSTRUCTIONS

- 1** Preheat oven to 350°F. Line two baking sheets with parchment paper; set aside.
- 2** In large bowl, mix together the dry cake mix, oil, and eggs, blending well. Stir in 1/2 cup white chocolate chips (save the remaining chips for later).
- 3** Scoop cookie dough, by Tablespoonfuls, onto the prepared cookie sheets, spacing 2 inches apart.
- 4** Bake at 350°F for 10 minutes. Remove from oven and press 2 to 3 pieces of candy corn and a few white chocolate chips into the tops of the cookies while they're still warm. Then transfer cookies to a wire rack to cool completely.
- 5** Store cookies in an airtight container at room temperature for up to a week.

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