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Sparkling Candy Corn Cookies

These bite-sized treats resemble candy corn and have a hint of orange flavor.

Preparation time: 45 minutes

Baking time: 7 minutes per pan

Yield: 15 dozen miniature cookies

1 cup LAND O LAKES® Butter, softened
1 cup sugar
1 egg
2 tablespoons orange juice
2 teaspoons freshly grated orange zest
1/8 teaspoon salt
3 cups all-purpose flour
1/2 teaspoon baking soda
Orange paste or gel food color
Yellow paste or gel food color
1/2 cup sugar



- Line bottom and sides of 9x5-inch loaf pan with waxed paper or plastic food wrap. Set aside.
- Combine butter and 1 cup sugar in large bowl; beat at medium speed until creamy. Add egg, orange juice, orange zest and salt. Continue beating until well mixed. Reduce speed to low; add flour and baking soda. Beat until well mixed.
- Divide dough into thirds. Press one-third of white dough evenly onto bottom of prepared pan. Place another one-third of dough back into same bowl. Add small amount of orange food color; mix until color is well blended. Press orange dough evenly over white dough in pan. Place remaining one-third of dough into another medium bowl. Add small amount of yellow food color; mix until color is well blended. Press yellow dough evenly over orange dough in pan. Cover with plastic food wrap; refrigerate until firm (at least 2 hours or overnight).
- Place 1/2 cup sugar in large bowl; set aside.
- Heat oven to 375°F. Invert loaf pan to remove dough. Peel off waxed paper. Place layered dough onto cutting surface. Cut loaf crosswise into 1/4-inch slices using sharp knife, trimming edges to make even, if necessary. Cut each slice into 6 wedges. Place 1-inch apart onto ungreased cookie sheets. Bake for 7 to 10 minutes or until edges are firm and bottoms are very lightly browned. Cool 1 minute; remove from cookie sheets. Immediately place warm cookies in bowl with sugar; roll in sugar to coat. Place cookies onto cooling rack. Cool completely.
- Store in loosely covered container.

Recipe Tips:

- Fill cellophane gift bags with cookies and give as Halloween treats.
- Gel or paste food color is found in the baking aisle of many supermarkets or cake decorating stores. If using liquid food color, use a drop of yellow and red to make orange.
- These cookies can be made ahead of time and stored in the freezer up to 1 month. Store in container with tight-fitting lid.

Variation:

Chocolate Candy Corn: Prepare as directed except stir 1 (1-ounce) square melted semi-sweet baking chocolate into one-third of white dough. Tint one-third of dough orange and one-third yellow. Place chocolate dough into prepared pan; layer with orange and yellow dough. Bake as directed.

Nutrition Facts (1 cookie): Calories: 25, Fat: 1g, Cholesterol: 5mg, Sodium: 15mg, Carbohydrates: 3g, Dietary Fiber: 0g, Protein: 0g