



Sparkling Candy Corn Cookies

Candy corn cookies for Halloween or just for fun! These bite-sized treats resemble candy corn and have a hint of orange flavor.

45 min. **3:25**
prep time total time

15 dozen miniature cookies

- 1 cup** Land O Lakes® Butter, softened
- 1 cup** sugar
- 1** Land O Lakes® All-Natural 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

Directions

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 wire cooling rack. Cool completely.

Store in loosely covered container.

VARIATION:

Chocolate Candy Corn: Prepare dough 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. Cut and bake as directed.

Recipe Tip

You need Flash player to view videos

Sparkling Candy Corn Cookies How-To Video/Video by Virtutrix

- 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.

- These cookies can be made ahead and stored in the freezer up to 1 month. Store in container with tight-fitting lid.

- Read more about this recipe on Recipe Buzz™ Blog.

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Nutrition Facts (1 cookie)

Calories: 25	Fat: 1g
Cholesterol: 5mg	Sodium: 15mg
Carbohydrates: 3g	Dietary Fiber: 0g
Protein: 0g	

How Did This Recipe Work Out for You?

Please return to landolakes.com to rate and review this recipe. Your comments and suggestions are appreciated by others.

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