

# Betty's Colossal Corn Cookies



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In this video, Betty demonstrates how to make Colossal Corn Cookies.

My inspiration behind these cookies was our recent trip to Wallace Station Restaurant in Versailles, Kentucky, where I purchased 3 giant cookies to take home. Rick and I loved the corn cookie, and I decided to put together a recipe for large-sized corn cookies for you.

## Ingredients:

- 1 stick (1/2 cup) butter, softened
- 3/4 cup granulated sugar
- 1/4 cup light brown sugar, firmly packed
- 1/2 tablespoon vanilla extract
- 1 egg
- 1 cup all-purpose flour
- 3/4 cup yellow cornmeal
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

In a large mixing bowl, beat 1 stick softened butter, 3/4 cup granulated sugar, 1/4 cup firmly packed light brown sugar, and 1/2 tablespoon vanilla extract on medium speed of an electric mixer, until fluffy. Add 1 egg, beating until blended. Set aside. In a separate, medium-sized mixing bowl, stir together 1 cup all-purpose flour, 3/4 cup yellow cornmeal, 1/2 teaspoon baking soda, and 1/2 teaspoon salt. Gradually add to butter mixture, beating well after each addition. Form into a ball. Cover with plastic wrap and refrigerate until dough is workable, about 4 hours. Form into desired size and shape. I divided the ball of chilled dough into 6 equal pieces and formed them into rounds for Colossal Corn Cookies. You may make slightly smaller corn cookies by dividing the dough into 8 pieces. For normal-sized corn cookies, form the dough into 1-inch balls and flatten them slightly. You will get about 4 dozen cookies of that size. When cookies are formed, place them on parchment-lined baking pan(s). Bake at 350 degrees (F) for about 8 to 10 minutes, or until slightly browned. Remove immediately from pans and place on wire rack to cool for about 20 minutes. Transfer to a nice serving plate. We really loved these cookies; I hope you will, too! --Betty