



Candy Corn Cookies (Cookie Mix)

Nibble away on sweet cookies that make you think you're eating candy.

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- 1/3 cup butter or margarine, melted
- 1 egg
- Orange paste food color
- 2 oz semisweet chocolate, melted, cooled

1. Line 8x4-inch loaf pan with waxed paper, extending paper over sides of pan. In medium bowl, stir cookie mix, butter and egg until soft dough forms.
2. On work surface, place 3/4-cup dough. Knead desired amount of food color into dough until color is uniform. Press dough evenly in bottom of pan.
3. Divide remaining dough in half. Gently press one half of remaining dough into pan on top of orange dough. On work surface, knead chocolate into remaining dough until color is uniform. Press over plain dough in pan, pressing gently to edge of pan. Refrigerate 1 1/2 to 2 hours or until firm.
4. Heat oven to 375°F. Remove dough from pan. Cut crosswise into 1/4-inch-thick slices. Cut each slice into 5 wedges. On ungreased cookie sheet, place wedges 1 inch apart.
5. Bake 7 to 9 minutes or until cookies are set and edges are light golden brown. Cool 1 minute; remove from cookie sheet. Cool completely. Store in tightly covered container.

Per Serving: Calories 25 (Calories from Fat 10); Total Fat 1g (Saturated Fat 1/2g, Trans Fat 0g); Cholesterol 0mg; Sodium 15mg; Total Carbohydrate 4g (Dietary Fiber 0g, Sugars 2g); Protein 0g

Percent Daily Value*: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 0%

Exchanges: 1/2 Other Carbohydrate; 0 Vegetable

Carbohydrate Choices: 0

*Percent Daily Values are based on a 2,000-calorie diet.

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