



# Corn Cookie

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Yield: 1

Portion size: Batch

Chef Name: Natalie Gazau

Amt	Unit (gm/oz)	Ingredient Name
218	G	Unsalted butter, softened
309	G	Granulated sugar
5	G	Salt
8	G	Inverted sugar
1	Each	Egg
267	G	AP Flour
100	G	Freeze dried corn powder
¾	t	Baking powder
¼	t	Baking soda

## PROCEDURES:

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- Combine the flour, corn, baking powder and baking soda and set aside. In the bowl of a stand mixer using the paddle attachment cream the butter, sugar, salt and inverted sugar until light and fluffy.
- Add the egg and mix until incorporated. Last add the flour mixture and mix just until incorporated.
- Portion using an ice cream scoop and freeze until needed.
- Bake as many as wanted or needed on a parchment lined sheet tray at 350°F until the edges of the cookies are light golden brown.
- Once they have cooled down completely assemble the ice cream sandwiches.