

# Spreading The Good News About Cookies With A Secret Ingredient

(NAPS)—A plate of fresh, warm, homemade Chocolate Chip Shortbread Cookies with a tall glass of cold milk is a delicious way to welcome weary students who just stepped off the school bus. It's also a great light dessert, with piping hot coffee or homemade latte or cappuccino.

What makes this cookie extra special? It's a twist on two traditional cookies—Chocolate Chip and Shortbread—combining the best of all that is great with these two family favorites. They are buttery, crisp, and crumbly like shortbread cookies, yet with a rich and tender goodness that helps distinguish chocolate chip cookies.

The “secret” to these fabulous cookies is an ingredient found in most every household—corn starch. We may think of corn starch as an essential ingredient in the foremost creamy sauces and gravies, but Argo Corn Starch and Kingsford's Corn Starch have rediscovered its benefits on baked goods such as cookies with extraordinary results. Using the right blend of corn starch and flour produces a softer shortbread cookie than when using flour alone. The combination of the two in this new recipe makes this cookie unlike any chocolate chip cookie you've ever made.

The taste, texture and size might remind you of the original classic version of a popular brand of store-bought chocolate chip cookie, but homemade is always better. Your homemade ones have no preservatives, no partially hydrogenated oils, no mystery ingredients.



This special recipe for Chocolate Chip Shortbread Cookies has a “secret ingredient” in it that creates a tender, crisp, crumbly and rich cookie all at the same time.

This recipe has been tested in the kitchens of Argo Corn Starch and Kingsford's Corn Starch.

For baking and cooking tips and hundreds of recipes, visit their Web site at [www.argostarch.com](http://www.argostarch.com).

## Chocolate Chip Shortbread Cookies

Makes 3-½ Dozen Cookies

Prep Time: 20 minutes

Bake Time: 25 to 30 minutes

### Ingredients:

- 1 cup butter (no substitutes), softened
- ½ cup brown sugar
- 1 teaspoon pure vanilla extract
- 2 cups flour
- ¼ cup Argo or Kingsford's

## Corn Starch

½ cup mini chocolate chips

1 tablespoon sugar

### Directions:

Mix butter, brown sugar and vanilla thoroughly using an electric mixer. Gradually blend in flour and corn starch. Add chocolate chips.

Form into 1-inch balls and place on ungreased baking sheets. Pour sugar on a small plate; dip bottom of drinking glass in sugar and gently press down on each cookie to flatten.

Press center of each cookie with tip of a teaspoon (creating a small crescent-shaped indentation design).

Bake in a preheated 300° F oven for 25 to 30 minutes, or until bottoms begin to brown. Cool for 5 minutes; remove to a wire rack to cool completely. Lightly sprinkle additional sugar on top of cookies while cooling, if desired.

Recipe note: For European-style shortbread, turn dough onto a lightly floured surface and knead until smooth, about 2 minutes. Pat into a ½-inch thick rectangle measuring 11 x 8-inches. Cut into 2 x 1-inch strips. Place 1 inch apart on ungreased baking sheets. Prick with a fork. Bake as above.

### Cookie Serving Tip:

For a festive touch, decorate dessert plates or a large platter with a swirl of Karo Light Corn Syrup and colored sugar.

Just drizzle the corn syrup in desired pattern. Scoop colored sugar into spoon and sprinkle along corn syrup. Lightly shake off excess sugar. Arrange cookies on plates or platter and serve.



## Cooking Ideas

While classic shortbread cookies have a high butter content, they can also be quite hard. That's where corn starch helps. Corn starch softens shortbread cookies just enough to make them appealing to an even broader audience. The Web site for Argo and Kingsford's, [www.argostarch.com](http://www.argostarch.com), offers baking and cooking tips and hundreds of recipes.