

DAN'S HALLOWEEN LEFTOVER CANDY COOKIES

IF—and the big question is IF—you have any Halloween candy left, here's a fun idea for cookies. My husband made these at my request, trying everything from candy corn to Snickers bars. The chocolate based candies work MUCH better. Who knew candy corn melts so easily?

INGREDIENTS

1 cup salted butter, softened

$\frac{3}{4}$ cup granulated sugar

$\frac{3}{4}$ cup dark brown sugar, packed

2 large eggs

2 teaspoons vanilla extract

2 teaspoons baking powder

1 teaspoon baking soda

2 $\frac{3}{4}$ cup all-purpose flour

$\frac{3}{4}$ teaspoon salt

$\frac{1}{2}$ cup semisweet chocolate chips

1 $\frac{1}{2}$ cups chopped leftover Halloween candy (preferably chocolate based like Milky Ways and Snickers)

$\frac{1}{4}$ black and orange sprinkles for decoration

PREPARATION

Preheat the oven to 375°F. Lightly grease (or line with parchment or silpat) two baking sheets

Melt butter. Add sugars, vanilla and let cool. Add eggs and mix together.

In a separate bowl, combine flour, baking powder, baking soda and salt.

Chop the Halloween candy into small pieces. Add to the flour mixture along with the chocolate chips. Mix until well combined.

Add the melted butter/sugar mixture into the flour mixture and combine well.

Roll cookies into 1" balls. Leave at least 1 $\frac{1}{2}$ " between cookies because they spread. Chill in fridge for 10 minutes.

Decorate with sprinkles, pressing into the dough if necessary to stick. (You can also roll ball of dough onto a plate of sprinkles.)

Bake the cookies for 12 to 15 minutes, or until they're very lightly browned. Remove them from the oven, and cool.

