

# Corn Cookies

## Ingredients

1 cup	Butter at room temperature
1/2 cup	Brown sugar
1 cup	Baker's sugar
1 large	Egg
1 1/3 cup	Flour
1/4 cup	Corn flour
2/3 cup	Crushed, freeze-dried corn (or corn meal)
3/4 tsp	Baking powder
1/4 tsp	Baking soda
1 1/2 tsp	Salt



1. In a separate bowl from the mixing bowl, sift together the flour, corn flour, crushed corn (or corn meal), baking powder, baking soda, and salt.
2. Cream the butter and sugars together then add the egg and cream it five or so minutes longer.
3. Slowly incorporate the dry ingredients until it's all mixed but don't over-do it.
4. Scoop out the cookies onto parchment paper.
5. Smoosh them down a bit with your fingers.
6. Put them in the refrigerator and go do something else for an hour.
7. Heat the oven to 350°F.
8. Spread the cookies out a bit - they are going to flatten and grow. Bake them for about 18 minutes.
9. Wait for them to cool! You don't want to burn your tongue, do you? (I did)

These store really well in the freezer.

You can find recipes, deals, discounts and other great resources for RVers and campers including a weekly podcast at [StressLessCamping.com](http://StressLessCamping.com)

