



Keller's Kettle Corn Cookies

Enjoy this great combination of sweet and salty! What a sweet treat – courtesy of Keller's Farmstand kettle corn!

Ingredients

- 2 C Keller's kettle corn
- 2 ½ C all-purpose flour
- 1 ^{1/8} tsp baking soda
- ½ tsp Kosher salt
- 1 stick unsalted butter (room temperature, please)
- 2 C packed dark brown sugar
- 2 large eggs
- 2 tsp pure vanilla extract
- 10 oz white chocolate chips

Directions

- Preheat your oven to 350°
- Grease a cookie sheet or line it with a silicone baking mat
- Combine flour, baking soda and salt in a medium bowl - whisk together and set aside
- Using a stand or hand mixer, add brown sugar and eggs to large bowl and mix on medium-low speed until well incorporated
- Next, add 1 stick of the room temperature butter, increase speed to medium-high speed until butter is fully creamed together with the sugar mixture
- Add vanilla
- Next, turn the mixer to low and begin gradually adding in the flour mixture - occasionally scraping down the sides and bottom
- Mix until *just* incorporated – do not over mix
- Next, fold in the white chocolate chips and mix together until spread throughout the dough
- Add the kettle corn and fold throughout the dough
- Using a cookie scoop or large spoon place mounds of dough on the prepared cookie sheet about 2 inches apart from each other
- Bake at 350°F for 10 minutes
- Cool at room temperature and ENJOY!