



MicroDried®

Fruits & Vegetables

Powders • Fragments • Whole

cornbread cookie

- +1 cup butter, softened
- +1 cup sugar
- +1 large egg, room temperature
- +1 tsp vanilla extract
- +1 1/2 cups all-purpose flour
- +1/3 cup **MicroDried® Corn Powder**
- +1/3 cup crushed graham cracker crumbs
- +1 tsp baking powder
- +1/4 tsp baking soda
- +1/2 tsp salt

- 1) Line a large baking sheet with parchment paper and set aside.
- 2) In a medium mixing bowl, combine flour, corn powder, graham cracker crumbs, baking soda, baking powder, and salt. Set aside.
- 3) Place softened butter and sugar in the bowl of a stand mixer. Beat together until combined. The mixture should be fluffy and a pale yellow color.
- 4) Add egg and vanilla. Mix until combined. Scrape the sides/bottom of the bowl as necessary.
- 5) Add dry ingredients and mix until just combined.



featured product
MicroDried® Corn Powder

- 6) Place mixture in refrigerator for at least 30 minutes or up to overnight. If the dough is too stiff, let it sit at room temperature for 10-20 minutes. Preheat oven to 350°F.
- 7) Using a standard cookie scoop, scoop the dough onto prepared baking sheet, placing each one about two inches apart.
- 8) Place sheet in oven and bake for 8-10 minutes or until edges are slightly golden.
- 9) Remove from oven and let cool before eating. Store in an airtight container for up to one week.