

CHEWY DRIZZLED CINNAMON CHIPS COOKIES



Serving Size : 5 Dozen cookies

Category : Biscuit

Borrowed from the [Hersey's webpage](#)

Ingredients

Amount	Measure	Ingredient
3/4	cup	(1-1/2 sticks) butter or margarine, softened
1	cup	packed light brown sugar
1/4	cup	light corn syrup
1	Whole	egg

1-2/3	cups (10-oz. pkg.)	HERSHEY'S Cinnamon Chips, divided
2-1/2	cups	all-purpose flour
2	teaspoons	baking soda
1/4	teaspoon	salt
1	cup	finely ground pecans or walnuts

-- Preparation Methods

CINNAMON CHIPS DRIZZLE:

1. Beat butter and brown sugar in large bowl until fluffy.
2. Add corn syrup and egg; mix well.
3. Place 1 cup cinnamon chips in microwave-safe bowl.
4. Microwave at HIGH (100%) 1 minute; stir. If necessary, microwave at HIGH an additional 15 seconds at a time, stirring after each heating, just until chips are melted when stirred.
5. Stir melted chips into butter mixture.
6. Stir together flour, baking soda and salt; add to cinnamon chips mixture, beating just until blended.
7. Cover; refrigerate dough about 1 hour or until firm enough to handle.
8. Heat oven to 350°F.
9. Shape dough into 1-inch balls; roll in nuts, lightly pressing nuts into dough.
10. Place on ungreased cookie sheet.
11. Bake 8 to 10 minutes or until golden around edges.
12. Cool slightly; remove from cookie sheet to wire rack.
13. Cool completely.
14. Drizzle with CINNAMON CHIPS DRIZZLE.

CINNAMON CHIPS DRIZZLE:

1. Place remaining 2/3 cup cinnamon chips and 1-1/2 teaspoons shortening (do not use butter, margarine, spread or oil) in small microwave-safe bowl.
2. Microwave at HIGH (100%) 1 minute; stir until chips are melted and mixture is smooth.
3. Drizzle onto cookies.

