

BERGER COOKIES

Ingredients

Cookies:

⅓ cup butter
½ tsp salt
1 tsp vanilla extract
1 tsp baking powder
½ cup sugar
1 egg
1 ½ cups flour
⅓ cup milk

Icing:

2 cups semisweet
chocolate chips
1 ½ Tbsp light corn syrup
1 tsp vanilla extract
¾ cup heavy cream
1 ½ cups powdered sugar
⅛ tsp salt

Directions

1. Preheat oven to 400 degrees.
 2. Lightly grease two baking sheets.
 3. Beat butter, salt, vanilla, and baking powder in a large mixing bowl.
 4. Beat in the sugar and egg.
 5. Add flour and milk alternately, starting and ending with the flour, until a soft dough is formed.
 6. Drop dough by the tablespoon onto the prepared baking sheets, leaving at least 2 inches between each cookie, and bake for 10 to 11 minutes, or until browned on the bottom edges.
 7. Remove cookies from oven and set aside to cool.
 8. For icing: Put chocolate chips, corn syrup, vanilla, and cream into a microwave-safe dish, and heat the mixture for 30 seconds at a time, stirring each time, until the cream starts to bubble.
 9. Remove from microwave and stir until smooth.
 10. Mix in powdered sugar and salt and set aside to cool.
 11. Dip the top of each cookie into the warm icing and replace on baking sheet to cool.
 12. Spread remaining icing evenly over the cookies.
 13. Allow icing to set, then store cookies in an airtight container.
- Try with butterscotch chips or peanut butter chips