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REMOVE CANDY FROM TOP OF MIXTURE. CREAM 4 TBSP OF BUTTER WITH BOTH SUGARS. ADD 1 EGG AND 1/4 TSP VANILLA TO SUGAR MIXTURE AND BEAT ON HIGH FOR 1 MINUTE. ADD FLOUR AND BEAT UNTIL SMOOTH. STIR IN CANDY PIECES. PUT THIS STICKY BATTER IN THE FREEZER FOR 15 MINUTES BEFORE BAKING. BAKE AT 350 ° FOR 13 - 15 MINUTES. MAKES 10 COOKIES.

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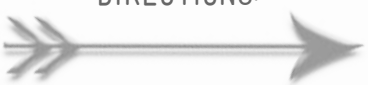

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