1 cup softened (salted) butter

1 cup packed light brown sugar

1/2 cup granulated sugar

2 large eggs

1 tbsp real vanilla extract

2 1/2 cups all purpose flour

1 tbsp corn starch

1 tsp baking soda

3/4 tsp salt

1 bag Andes mint/chocolate pieces

1 1/2 Cups white chocolate chips

1.  Preheat oven to 350 degrees F.  In a stand or electric mixer, beat the butter and sugars until light and fluffy.  Beat in eggs and vanilla until well combined.  In a large bowl, mix the flour, corn starch, baking soda and salt.  Add to wet ingredients along with the chips.  Mix until just combined.  With a small (normal) cookie scoop, scoop dough onto an INSULATED parchment lined baking sheet about 1 1/2 inches apart.  Bake for 9-11 minutes or until slightly golden on outside edges.  Let cool for 5 minutes on baking sheet then transfer to cooling rack to finish cooling.

64 cookies