

**MELTING MOMENT
COOKIES**

1 cup unsifted flour
1/2 cup KINGSFORD'S®
Corn Starch
1/2 cup confectioners sugar
3/4 cup MAZOLA®
Margarine
1 teaspoon vanilla

In bowl stir together first 3 ingredients. In large bowl with mixer at medium speed beat Margarine until smooth. Beat in flour mixture and vanilla until well blended. Refrigerate 1 hour. Shape into 1-inch balls. Place about 1-1/2 inches apart on ungreased cookie sheet; flatten with lightly floured fork. Bake in 375°F oven 10 to 12 minutes or until edges are lightly browned. Makes about 3 dozen cookies.

Chocolate Melting Moments:
Follow basic recipe. Sift 1/4 cup cocoa and 1/4 teaspoon salt with dry ingredients.

Pecan-Cinnamon Melting Moments: Follow basic recipe. Add 1/2 cup finely chopped pecans and 1 teaspoon ground cinnamon to flour mixture.