



# Funny Face Candy Corn Cookies

**Prep Time:** 15 min **Total Time:** 30 min **Servings:** 20

Looking for a cute and easy Halloween cookie? Decorate NUTTER BUTTER Cookies with GHIRARDELLI for an easy - and adorable - dessert.

## Ingredients

- 4-oz GHIRARDELLI White Vanilla Flavored Melting Wafers
- 20 NUTTER BUTTER Cookies (peanut shape)
- 2 Tbsp EACH orange, yellow & white colored sugar
- 40 mini candy button eyes (about 2 tsp)
- 1 Tbsp black decorating icing

## Directions

1. **Melt** the GHIRARDELLI White Vanilla Flavored Melting Wafers using the instructions on the back of the bag
2. **Reserve** 1 tsp melted melting wafers for later use. Spread remaining melting wafers onto tops of cookies; immediately sprinkle with colored sugars to resemble candy corn as shown in photo. Gently shake each cookie to remove any excess sugar.
3. **Refrigerate** 2 min
4. **Use** reserved melting wafers to attach 2 eyes to each cookie. Add mouths with the decorating icing & refrigerate again until firm.

## Tips

- **Special Extra** - For added flavor, separate cookie halves before using as directed, leaving cream filling on 1 half of each cookie. Spread 3 Tbsp raspberry jam or chocolate spread evenly onto bottom sides of plain cookie halves. Reassemble cookies, then use to prepare recipe as directed.
- **Substitute** 3 Tbsp EACH orange, yellow & white sprinkles for the colored sugars.

## Nutrition information

- 120 Calories
- 4.5 g Total Fat,
- 2.5 g Saturated Fat,
- 0 g Trans Fat,
- 0 mg Cholesterol,
- 60 mg Sodium,
- 18 g Total Carbohydrate
- 0 g Dietary Fiber,
- 13g Total Sugars (Includes 13 g Added Sugars)
- 1 g Protein

