

Easy CHIPS AHOY! Santa Cookies

Keep premade icing and a few decorations on hand, and you can make these holiday no bake chocolate chip Santa cookies anytime you want to enjoy time with the kids!



Prep Time 30 min **Total Time** 30 min Makes 12 servings.

Ingredients

½ cup white cookie icing, divided
12 CHIPS AHOY! Cookies
4 tsp. red colored sugar
12 miniature marshmallows
12 small hot cinnamon candies
24 mini candy button eyes

Preparation

Cover baking sheet with parchment.

Spoon 1/4 cup icing into small microwaveable bowl. Microwave on HIGH 10 sec. or until melted; stir.

Dip bottom third of 1 cookie into warmed icing. Scrape off any excess icing from edge of cookie, then dip iced part of cookie into sugar. Place on prepared baking sheet. Repeat with remaining cookies.

Spoon remaining icing into pastry bag fitted with small star tip. Use to pipe some of the icing onto bottoms of sugar-coated cookie sections to resemble Santas' hats as shown in photo. Add small dots of the remaining icing to attach marshmallows to cookies for the hats' pom poms.

Use some of the remaining icing to add beard and moustache to each Santa. Decorate cookies with remaining ingredients as shown in photo, securing cinnamon candies and candy eyes to cookies with the remaining icing. Let stand 10 min. or until icing is firm.

Tips

Variation

Substitute ready to spread white frosting for the cookie icing and/or miniature chocolate chips for the candy eyes.

Special Extra

Decorate cookies as directed, then sprinkle unsweetened flaked coconut or white nonpareils over the piped icing on the hats and/or beards.

Nutrition Information per Serving: 100 Calories, 2.5g Total Fat, 1g Saturated Fat, 0g *Trans* Fat, 0 mg Cholesterol, 35 mg Sodium, 20g Total Carbohydrate, 0g Dietary Fiber, 16g Total Sugars (Includes 16g Added Sugars), 1g Protein