



Cookie Sticks

Ingredients:

- BNJ 3.25 oz. Chip n Chunk Cookie
- Norpro 3964 Cream Canoe Pan (click link to order pan).
- Baking spray pan release.
- Dark coating chocolate or chocolate chips.
- Non Perils or festive sprinkles.

https://www.amazon.com/dp/B0009R59QY/ref=cm_sw_em_r_mt_dp_U_yV2QCbPGQH3M

Instructions:

- On parchment paper lined sheet tray, place 8 BNJ 3.25 oz. Chip n Chunk cookie dough from freezer. Thaw 10 minutes.
- Pre-heat convection oven to 325°F.
- Spray pan release lightly and mold cookie dough into stick pan.
- Bake for 12 to 15 minutes. Internal temperature 200°F. (Let cool and remove sticks onto screen).
- Warm preferred chocolate in microwave to 95°F to 100°F.
- Dip bottom of cookie in chocolate or drizzle chocolate on top and place on parchment lined tray.
- Sprinkle decorations lightly or dip & string with remaining warmed chocolate.

Variations:

- BNJ 3.25 oz. Oatmeal Raisin or Sugar, dipped in Danish donut icing
- Any BNJ scoop and precut per size of stick trying to create.
- Place Popsicle stick in cookie and decorative clear wrap, bow for signature look.