

NUTTER BUTTER Referees



Prep Time: 30 min Total Time: 30 min
Makes 12 servings, 1 cookie each.

WHAT YOU NEED

12 NUTTER BUTTER Cookies (peanut shape)
1/4 cup chocolate spread
3 oz. white candy coating wafers, melted
2 oz. black candy coating wafers, melted
24 mini candy button eyes (about 1 Tbsp.)
1 Tbsp. black sprinkles

MAKE IT

Separate cookie halves, leaving cream filling on 1 half of each cookie. Spread plain cookie halves with chocolate spread, then reassemble cookies.

Cover baking sheet with waxed paper. Dip cookies halfway into white candy coating; place in single layer on prepared baking sheet.

Spoon black candy coating into small resealable plastic bag; seal bag. Repeat in separate bag with remaining white candy coating. Cut small piece off one bottom corner of each bag.

Draw stripes on tops of cookies with black candy coating as shown in photo. Use white candy coating to attach 2 candy eyes to top of each cookie. Decorate cookies with sprinkles and remaining candy coatings as shown in photo, using some of the black candy coating to attach sprinkles to tops of cookies.

Refrigerate 15 min. or until candy coatings are firm.

TIPS

Substitute

Substitute 3 Tbsp. strawberry spread for the chocolate spread.

Nutrition Information Per Serving: 170 calories, 8g total fat, 4.5g saturated fat, 0mg cholesterol, 75mg sodium, 23g carbohydrate, 0g dietary fiber, 17g sugars, 2g protein