

# OREO Basketball Cookies



Prep Time: 15 min    Total Time: 30 min  
Makes 12 servings, 1 cookie each.

## WHAT YOU NEED

12 OREO Cookies  
2 Tbsp. creamy peanut butter  
6 oz. white candy coating wafers, melted  
1 Tbsp. orange colored sugar  
1 oz. black decorating icing

## MAKE IT

**Separate** cookie halves, leaving cream filling on 1 half of each cookie. Spread plain cookie halves with peanut butter, then reassemble cookies.

**Cover** baking sheet with waxed paper. Dip top of 1 cookie into candy coating; place, coated side up, on prepared baking sheet. Repeat with remaining cookies. Sprinkle with sugar.

**Refrigerate** 15 min. or until candy coating is firm. Decorate cookies with icing to resemble seams of a basketball as shown in photo.

## TIPS

### Variation

Prepare using orange candy coating wafers, and omitting the colored sugar.

### Substitute

Prepare using almond butter.

### Special Extra

Increase candy coating wafers to 8 oz. Dip cookies, 1 at a time, into melted candy coating, turning to evenly coat all sides of each cookie. Place on prepared baking sheet. Sprinkle with sugar, then continue as directed.

**Nutrition Information Per Serving:** 150 calories, 8g total fat, 4g saturated fat, 0mg cholesterol, 80mg sodium, 19g carbohydrate, 0g dietary fiber, 15g sugars, 1g protein