

COOKING UP THE MAGIC

★ SNICKERDOODLE COOKIES MADE WITH SNICKERS® BAR PIECES

EPCOT International Festival of the Holidays

INGREDIENTS

Makes 24 Cookies

- 2 3/4 cup all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons cream of tartar
- 1/2 teaspoon salt
- 1 cup shortening
- 1 1/2 cup, plus 2 tablespoons sugar, divided
- 2 eggs
- 2 teaspoons ground cinnamon
- 2 cups roughly chopped SNICKERS® bar pieces
- 1/2 cup semi-sweet chocolate chips, melted

COOK'S NOTE:

If you're working in a warm or humid environment, place SNICKERS® bars in refrigerator before chopping to keep chocolate from melting.

DIRECTIONS

FOR SNICKERDOODLE COOKIES:

1. Sift flour, baking soda, cream of tartar, and salt in a medium bowl; set aside.
2. Cream shortening and 1 1/2 cup sugar in the bowl of an electric mixer fitted with a paddle attachment until fluffy. Reduce speed to medium and add eggs, one at a time, until combined.
3. Add reserved flour mixture, one cup at a time, scraping bowl as needed. Beat on medium speed until just combined.
4. Roll dough into balls using a 1-1/2 inch cookie scoop and refrigerate for 15-20 minutes.
5. Preheat oven to 350°F. Line a baking sheet with parchment paper or silicone baking mat.
6. Combine remaining 2 tablespoons sugar and ground cinnamon in a small bowl. Set aside until ready to use. Place chopped Snickers® bars in a medium bowl and set aside.
7. Remove 12 chilled dough balls from refrigerator. Roll in cinnamon sugar and place on prepared baking pan.
8. Bake for 8 minutes. Carefully remove from oven and sprinkle 1 tablespoon chopped SNICKERS® bars on top of each cookie. Return to oven and bake for an additional 5-8 minutes until edges begin to brown. Cool on pan for 2 minutes before moving to wire racks. Drizzle with desired amount of melted dark chocolate.
9. Repeat with remaining dough.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.