



Halloween Cookie Swirls

INGREDIENTS:

- 1 tube refrigerated cookie dough (I used Pillsbury)
- Gel food coloring in the colors you desire
- 1 bag of Wiltons dark chocolate candy melts.

DIRECTIONS:

- Divide cookie dough into 4 equal parts and color each part using food color gels. (I recommend wearing food-prep gloves to save your hands from being colored along with the dough! Also, start with the lightest color 1st)
- Starting with the lightest color, divide each part of dough into small balls (about the size of a small grape)
- Take one ball of each color in your hand, and gently squeeze it into a 4-color ball.
- Roll each ball out into a long strip and then gently coil it together into a cookie. Tuck end under cookie and gently place on parchment paper on a cookie sheet.
- Bake at 350F degrees for time recommended on cookie dough tube.
- Remove from oven by sliding parchment paper off cookie sheet and on to a flat surface.
- Cool cookies completely on parchment paper.
- Melt Wiltons candy melts in 30 second increments in the microwave, stirring between until smooth.
- Spoon a bit of melted chocolate on a clean piece of parchment paper- make it about the size of one cookie.
- Gently press a cookie on top of the chocolate until you can see it around the edges.
- Allow chocolate to cool and harden.
- Peel away parchment paper and ENJOY your cute cookies!!!!