



## Cookie Butter Stuffed Oreos

INGREDIENTS: (makes about 25 cookies)

One box of Oreo Thins Chocolate cookies

One jar of crunchy cookie butter (I've loved every brand I have tried, but I used Lotus for these)

One cup of mini chocolate chips

One bag of Wiltons Candy melts in dark chocolate

A little bit of milk chocolate candy melts to make stripes on top (or any sort of sprinkles you'd like to add to make these for any season!)

DIRECTIONS:

Set half of Oreo cookies on a small tray or sheet that will fit in your freezer.

Mix jar of cookie butter and mini chips in a small bowl.

Scoop or spoon cookie butter on top of each Oreo and press a second Oreo on top to make a sandwich.

Freeze for about 30 minutes.

Melt Candy Melts in microwave, in 30 second increments, stirring in between, until melted and smooth.

Take 3 or 4 cookies at a time out of freezer and carefully dip in melted chocolate, using a fork to tap excess chocolate off and sliding the bottom of the cookie along the edge of the bowl to remove excess from the bottom.

Set on parchment paper to harden.

Add sprinkles (if desired) before chocolate hardens, or after it hardens, drizzle or pipe a little bit of contrasting chocolate across the top of each cookie.

Enjoy!