



All in One Bake Shop



The source for cake, cookie and candy
tools and supplies
for professional and home bakers

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Mon-Fri 10 am - 6 pm, Sat 10 am - 5 pm

Mint Chocolate Cookies



This combination of the Nabisco Famous Wafers, Guittard White Chocolate A'peels and the peppermint crunch is so good! They are so easy to make - but they don't taste like it! Make some and enjoy!

Mint Chocolate Cookies

- 1 box Nabisco Famous Wafers
- 2# Guittard White Chocolate A'peels
- 1/2# Red & White Peppermint Krunch

Place the White Chocolate A'Peels in a shallow, plastic, microwave safe bowl. Melt the White Chocolate A'Peels in the microwave. High power for 1 minute and stir. High power and stir at 30 second intervals until it is all melted and there are not lumps left.

Drop a wafer into the bowl and use a fork to push into the bowl so that it is covered with the white chocolate. Balancing the wafer on the fork, lift the wafer out of the chocolate. Tap the handle of the fork on the side of the bowl - this will help to get some of the white chocolate off of the wafer so that there is only a thin coat. Place the wafer on a parchment lined cookie sheet. Sprinkle with the peppermint to cover the top of the cookie. Repeat with the rest of the wafers. Place the cookie sheet into the refrigerator for about 10 minutes to set the candy. Enjoy! Since these cookies are covered in white chocolate, they will last for a very long time. Just place any of the cookies that are left (there won't be many) into a zip-top bag and store at room temperature.

