

Scary Skull and Ghastly Ghost Cookies

(Makes 12)



- 12 Nutter Butter cookies
 - 12 ounces vanilla candy coating (or chocolate)
 - 24 chocolate chips (or vanilla chips if using chocolate candy coating)
 - Black food coloring marker (or white if using chocolate candy coating)
1. Melt candy coating according to package directions.
 2. Completely dip each cookie into the candy coating, and remove carefully with two forks onto a baking sheet lined with wax paper.
 3. Before the candy coating begins to harden, add chocolate chip eyes for ghosts, and black food coloring marker face for skulls.
 4. Place in freezer for 15 minutes until candy coating has hardened and ghost and skull faces are set. Serve at room temperature.

Nutrition Facts	
Serving Size 84 g	
Amount Per Serving	
Calories 440	Calories from Fat 231
% Daily Value*	
Total Fat 25.7g	39%
Saturated Fat 15.1g	76%
Trans Fat 0.0g	
Cholesterol 2mg	1%
Sodium 142mg	6%
Potassium 26mg	1%
Total Carbohydrates 49.3g	16%
Dietary Fiber 2.3g	9%
Sugars 37.7g	
Protein 5.6g	
Vitamin A 1%	Vitamin C 0%
Calcium 3%	Iron 5%
Nutrition Grade D	
* Based on a 2000 calorie diet	