

Dessert

Cookie Pops

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Preparation Time: 15 minutes

Bake Time: 14 minutes

COOKIES

1 cup all-purpose flour

1/8 teaspoon baking soda

1/4 teaspoon salt

1/2 cup (1 stick) unsalted butter, softened

1/3 cup packed light-brown sugar

1 large egg

1 teaspoon vanilla extract

3/4 cup mini semisweet chocolate chips

FILLING

2 cups confectioner's sugar

3/4 cup (1 1/2 sticks) unsalted butter, softened

1 tablespoon milk

30 lollipop sticks

Preheat the oven to 350 degrees.

FOR THE COOKIES: Whisk together the flour, baking soda and salt in a medium bowl.

In a separate bowl, with an electric mixer, beat together the butter and brown sugar on medium-high speed for 1 minute. Add the egg and beat until smooth. On low, beat in the vanilla and the flour mixture just until blended. Stir in the mini chips.

Drop batter by the teaspoonful onto two large baking sheets (you should have five dozen cookies).

Bake for 14 minutes or until slightly browned. Cool for 1 minute on the pans, then transfer directly to a rack to cool completely.

FOR THE FILLING: On medium speed, beat together the confectioner's sugar, butter and milk until a smooth, thick frosting is created. Spread about two teaspoons of filling onto the flat side of one cookie. Press a lollipop stick into the frosting, then sandwich with a second cookie (flat side down).

Refrigerate until firm.

Yield: 2 1/2 dozen

Per Serving (excluding unknown items): 2501 Calories; 122g Fat (43.4% calories from fat); 21g Protein; 337g Carbohydrate; 3g Dietary Fiber; 524mg Cholesterol; 782mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 23 1/2 Fat; 16 Other Carbohydrates.