



Butterfinger® topped peanut butter & jelly linzer cookies

Baked Good | Dessert | All year round

Yields: 16 cookies

INGREDIENTS

- 2 each 16 oz. frozen peanut butter cookie dough tubes, RTU*
- 2 cups sugar free grape jelly, strained no lumps
- 3 cups Butterfinger®, chopped into 1/2" pieces
- 1/2 cup caramel sauce, RTU
- 1/2 cup chocolate sauce, RTU

Method:

Remove cookie dough from the freezer and thaw in the refrigerator until slightly soft. With a sharp knife, slice the first log into 16 - 1 oz. slices (be careful with the knife edge and the frozen dough). Place cookie discs on a sheet pan. Take the second log and repeat the process as before. Place these cookies on a second sheet pan. Take a 1/2" cookie cutter and cut out the middle of the second cookie, being careful to retain the round shape and thickness of the cookie. Take the 16 - 1" cookies centers and place on a third sheet pan. Place all three sheet pans in the oven and bake as per instructions.* **Be careful to watch the oven carefully, as each sheet pan will be done at a different time due to the size of each piece.*** Remove from the oven to cool completely. Take the 1" cookie discs and roughly chop into small pieces. In a small



pan, slightly warm the grape jelly and stir well. Pass the grape jelly through a strainer to remove any lumps. When the cookies are fully cool, stack the ring cookie on top of the base cookie. Pipe 1 tbsp. of the slightly warm grape jelly into the center of the cookie, filling it to the top and making sure the two cookies stick together. Allow to cool completely, and then place 1 tbsp. of Butterfinger® inside the center of the cookie on top of the grape jelly. Drizzle with the caramel and chocolate sauces and then top with the chopped 1" cookies.