



Jumbo Stuffed Cookies made with Baby Ruth®

Baked Good | Vegetarian | Dessert | Banqueting

👨🍳👨🍳👨🍳 | 45 minutes ⌚ | 🍪🍪🍪

3 – 12 oz. Tubes RTU Chocolate Cookie Dough

3 cups Baby Ruth® Fine Chopped (XUS71177)

1 - 16 oz. RTU Chocolate Fudge Frosting

18 each Mini Baby Ruth® Bars for Decoration

Powdered Sugar

Pre heat oven to 325 degrees F. Unwrap cookie dough and hold at room temperature. Pinch off 36 - 1 oz. pieces and roll into a ball. Flatten each ball into ½" thickness and place on a sheet pan lined with bakers' parchment. In a bowl, combine the chopped chocolate pieces and chocolate frosting and blend. Fill 18 cookie halves with 3 tbs. of filling and cover with the other cookie half, pressing the edges to seal well. Bake cookies for 6 to 8 minutes or until slightly golden but not too dark. Remove from the oven and let stand for 5 minutes. Top with one Baby Ruth® Mini Bar, pressing firmly to adhere, and lightly dust with powdered sugar.