



Emoji Poo Cookies!

INGREDIENTS:

1 bag (12 oz.) semi-sweet chocolate chips
1 can (14 oz.) sweetened condensed milk
3 tablespoons of butter
1 1/2 cups flour
15-20 Hershey Kisses or Hugs (unwrapped)
Candy eyes
White fondant (or white candy melts piped into the shape of a smile!)
A little white chocolate (melt chips, or use a few candy melts)

DIRECTIONS: (refer to blog for photos of technique)

Unwrap Kisses/Hugs.

Place parchment paper on a large cookie sheet.

Preheat oven to 350F degrees.

Place chocolate chips and butter together in a microwave-safe bowl and melt in 30 second increments in the microwave. Stir between until melted completely. It will be a fairly firm mixture.

Add condensed milk and stir until smooth.

Add flour until it becomes thick. This is the trickiest part to get right- you want to be able to pipe it out of a bag- so don't add so much flour that you can't squeeze it out. You want it to hold its shape though- so you have to add enough flour for that. As I was piping mine, I thought- PLAYDOUGH- this is the consistency of fresh Playdough.

Immediately scoop dough into a zip-top bag and seal.

Clip a large corner off the bag and squeeze out a small circle of dough. Place a kiss/hug in the center and then continue piping dough in a swirl that covers the kiss up. Use your other hand to press the swirl together as you go- so that the kiss is covered up completely.

Continue piping these "poos" out on the cookie sheet- you can put them fairly close together on the sheet- they don't spread out much at all.

Bake at 350F degrees for about 8 minutes. Allow cookies to cool on Cookie sheet.

Use a little white chocolate or some White candy melts to "glue" eyes on, and use the same white chocolate to pipe on a smile (or--- use white fondant and our fun cookie cutters from my Oreo Emoji recipe to cut out a smile and glue that on!)

Enjoy!

www.easybaked.net