



## Mummy Cookie Bites

### Ingredients

3/4 cup brown sugar  
1/2 cup softened butter  
1 teaspoon vanilla essence  
1/2 teaspoon cooking salt  
1 x 395g can condensed milk  
2 cups plain flour  
1 cup milk chocolate chips or chunks  
200g white chocolate  
white powder colour for colouring chocolate

### Method

1. Soften the butter to room temperature.
2. In a mixer bowl place butter and brown sugar and cream together with paddle attachment until light and creamy and sugar has dissolved.
3. Add the vanilla essence and condensed milk and continue to mix until smooth and creamy.
4. Add the flour a little at a time and fold through with a spatula.
5. Mix in the chocolate chips.
6. Place the mixture into a bowl and refrigerate for 2 or more hours until very cold.
7. Remove from the fridge and roll into small mini golf ball size rounds.
8. Place on a baking paper lined tray back into the refrigerator until firm.
9. Melt the chocolate and add the white food colour to get a bright white colour.
10. Using a large fork dip each cold ball into the white chocolate and shake off the excess chocolate. Place ball back onto the baking paper. Repeat until all balls are coated in the chocolate.
11. Refrigerate again until fully set and cold.
12. Using more white chocolate use a fork to drizzle thin lines of chocolate over the top of each ball to give a 'mummy' effect.
13. Pipe small round 'eyes' onto each mummy with a piping bag attached with a small round nozzle.
14. Colour the remaining chocolate with black food colouring and pipe the 'pupil' onto each eye. Delicious!

