

## ***Candy Bar Cookies on a Stick***

Crunchy chocolate bars wrapped in yummy cookie dough and rolled in your favorite candies make for the ultimate kids' party treat - Candy Bar Cookie Pops!

### **Ingredients**

- 1 cup peanut butter
- 1/2 cup margarine or butter
- 1/2 cup shortening
- 1-1/2 cups sugar
- 1/2 cup packed brown sugar
- 1-1/2 teaspoons baking soda
- 2 eggs
- 1 teaspoon vanilla
- 2-1/4 cups all-purpose flour
- 40 wooden sticks
- 40 miniature-size (about 1 inch square) chocolate-coated, caramel-topped nougat candy bars (with or without peanuts) or 20 fun-size candy bars (about 2x1-inch rectangles), halved crosswise
- Optional small multicolor decorative candies, chopped nuts, and/or colored sugar
- Optional melted chocolate or frosting

### **Cooking Instructions**

1. Beat peanut butter, margarine or butter, and shortening in a large mixing bowl with an electric mixer on medium to high speed for 30 seconds.
2. Add sugar, brown sugar, and baking soda; beat until combined.
3. Beat in eggs and vanilla until combined.
4. Beat in as much of the flour as you can with the mixer on medium speed, scraping sides of bowl occasionally. stir in any remaining flour with a wooden spoon.
5. Insert a wooden stick into each candy bar piece.
6. Form about 2 tablespoons dough into a ball shape around each candy bar piece, making sure the candy is completely covered.
7. If desired, roll ball in decorative candies, nuts, or colored sugar, gently pushing candies or nuts into dough.
8. Place cookies 2-1/2 inches apart on an ungreased cookie sheet.
9. Bake in a 325 degree F oven for 15 to 20 minutes or till golden and set.
10. Cool on cookie sheet for 5 minutes. Remove from cookie sheet and cool completely on rack.
11. If desired, drizzle or frost the cookies with melted chocolate or frosting.

Servings: Makes about 40.