## **Scary Skull and Ghastly Ghost Cookies** (Makes 12)

- 12 Nutter Butter cookies
- 12 ounces vanilla candy coating (or chocolate)
- 24 chocolate chips (or vanilla chips if using chocolate candy coating)
- Black food coloring marker (or white if using chocolate candy coating)
- 1. Melt candy coating according to package directions.
- 2. Completely dip each cookie into the candy coating, and remove carefully with two forks onto a baking sheet lined with wax paper.
- 3. Before the candy coating begins to harden, add chocolate chip eyes for ghosts, and black food coloring marker face for skulls.
- 4. Place in freezer for 15 minutes until candy coating has hardened and ghost and skull faces are set. Serve at room temperature.

Nutritio	n Facts
Serving Size 84 g	
Amount Per Serving	
Calories 440	Calories from Fat 231
	% Daily Value*
Total Fat 25.7g	39%
Saturated Fat 15.1g	76%
Trans Fat 0.0g	
Cholesterol 2mg	1%
Sodium 142mg	6%
Potassium 26mg	1%
Total Carbohydrates	s 49.3q 16%
Dietary Fiber 2.3g	9%
Sugars 37.7g	
Protein 5.6g	
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Vitamin A 1%	Vitamin C 0%
Calcium 3%	Iron 5%
Nutrition Grade D	
* Based on a 2000 calorie diet	

