



Sugar Cookie Chocolates



12 medium unfrosted sugar cookies, cooked a few extra minutes until crispy/golden*

1 c cold buttercream frosting

2 c white chocolate chips

2 T shortening

sprinkles, optional

Crumb cooled cookies using food processor, chopper, or blender. Stir in frosting. Using $\frac{3}{4}$ -inch scoop, form balls and place on wax paper. Freeze for 1 hour. Melt white chocolate chips and shortening in mini crock pot or double boiler. Stir until smooth. Remove balls from freezer and dip in chocolate. Place on fresh sheet of wax paper. Top immediately with sprinkles, if desired. Let set. Store in refrigerator.

*or bake “scraps” of sugar cookie dough (the leftover dough after cookies have been cut out)