



A Halloween Special

Kids' "Kit-Kat"™ Butter Crunch Cookies

Smash up those Halloween candies into delicious cookies

- 1-1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/4 cup granulated sugar
- 1/4 cup firmly packed brown sugar
- 1 teaspoon vanilla
- 1 Tablespoon water or skim milk
- 1-1/2 ounces smashed Halloween "Kit Kat"™ candy bars
- 1/3 cup semi-sweet or dark chocolate chips or as needed

Before Starting: Preheat oven to 350-degree F. Line 2 large cookie sheets with silicone baking mats

Combine Dry Ingredients: In a medium-sized bowl, combine flour, baking powder, baking soda, and salt. Set aside.

Mix Cookie Batter: In a mixing bowl, cream butter, granulated sugar, and brown sugar. Add vanilla and water. Stir in combined dry ingredients until cookie dough forms. Mix in crushed candy bars.

Form Cookies: Using a 1/2 Tablespoon cookie scoop to make ball shape; place on prepared cookie sheet about two inches apart. With your finger, make an indentation in the center; place one chocolate chip in center of each cookie.

Bake Cookies: Bake cookies in preheated 350-degree F oven for about 10 to 12 minutes or until edges are browned. Remove from oven. Cool about 10 minutes; remove to cooling rack. Yield: about 29 cookies

About the Recipe: Celebrate the season! Have lots of fun and let the kids help bake cookies. They can crush the candy and put chocolate chips in the center of the cookies. These “Trick or Treat” cookies are filled with buttery flavor. Easy to Make & Fun to Share.