

# Leprechaun Cookies

FROM THE KITCHEN OF  
**DEBBIE MACOMBER**



These Leprechaun Cookies are the perfect treat to make in celebration of St. Patrick's Day!

## Ingredients

Nutter Butter cookies  
Green candy melts  
Orange candy melts  
Green sugar sprinkles  
Orange sugar sprinkles  
Semi-sweet chocolate chips  
Shamrock sprinkles

## Directions

Line a baking sheet with parchment paper. Set aside.

In a small microwave-safe bowl, melt the orange candy melts according to the package instructions. Repeat for the green candy melts in another small microwave-safe bowl.

Dip one end of a cookie into the orange chocolate so that it covers one third of the cookie. While still in the chocolate, tilt the cookie to each side to create sideburns on the middle third. Place on the parchment-lined baking sheet. While still wet, sprinkle orange sugar sprinkles onto the orange chocolate. Repeat with remaining cookies, then set baking sheet in the refrigerator for 5 minutes to set.

Reheat green chocolate if necessary. Dip the bare third of the cookies into the green chocolate. Sprinkle with green sugar sprinkles while still wet.

Place the remaining melted green chocolate into a sandwich-sized zipper top plastic bag. Seal, and squeeze the chocolate towards one corner. Snip a very small hole in the corner. Draw a double straight line across the bottom edge of the green-dipped area of the cookies. Place in the refrigerator for another 5 minutes to set.

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## Directions Continued...

Meanwhile, melt chocolate chips (about  $\frac{1}{2}$  cup if decorating a whole package of Nutter Butter cookies). Place chocolate chips in a microwave-safe bowl, and heat at 50% power for one minute. Stir, then microwave for 30 second increments until melted and smooth. Pour into a sandwich-sized zipper top plastic bag and seal. Squeeze toward one corner, and snip off a small hole of the corner. With the melted chocolate, draw a straight line directly above the green straight line. Place a shamrock sprinkle on the line while still wet, just off-center. Draw eyes and a smile on your leprechaun. Let all chocolate set for at least 1 hour before stacking cookies for storage or gifting.