

Hormel
**THICK
& EASY**

THUMBPRINT GHOST COOKIES





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IDDSI LEVELS **4** **5** **6** **7**



INGREDIENTS

	1 Serving	4 Serving	8 Servings	16 Servings
THICK & EASY® Texture Modified Bread & Dessert Mix Item: 118519	2 Tbsp	½ cup	½ bag (about 1 cup)	1 bag
Cocoa Powder	1 tsp	2 tsp	1 Tbsp + 1 tsp	2 Tbsp + 2 tsp
Powdered Sugar	¾ tsp	1 Tbsp	2 Tbsp	4 Tbs
Butter, melted	½ Tbsp	2 Tbsp	4 Tbsp	8 Tbsp
Milk	3 Tbsp	¾ cup	1 ½ cups	3 cups
Chocolate Syrup	2 tsp	2 ½ Tbsp	1/3 cup	2/3 cup
White frosting	As needed	As needed	As needed	As needed
Black gel icing, food coloring, or fudge sauce	As Needed	As Needed	As Needed	As Needed

NUTRITION

2 cookies (~ 2 Tbsp or one #40 scoop per cookie)
Calories: 220
Total Fat: 9g
Saturated Fat: 4.5g
Trans Fat: 1g
Cholesterol: 20mg
Sodium: 170mg
Total Carbs: 33g
Dietary Fiber: 0g
Total Sugars: 20g
Added Sugars: 8g
Protein: 4g
Vitamin D: 2% DV
Calcium: 4% DV
Iron: 0% DV
Potassium: 2% DV



DIRECTIONS

1. Stir together **THICK & EASY® Texture Modified Bread & Dessert Mix**, cocoa powder, and powdered sugar in a mixing bowl.
2. Add melted butter and stir until mixture resembles wet sand.
3. Heat milk to 165-170°F.
4. Add chocolate syrup to hot milk and stir until blended.
5. Add hot milk to bread mixture and stir briskly until mixture begins to thicken.
6. Cover and allow to rest at room temperature or in refrigerator for at least 30 minutes.
7. Portion #40 scoops onto a pan lined with wax paper or parchment and lightly sprayed with non-stick cooking spray. (Note: After portioning, place scoops into the freezer for 15-20 minutes for ease in handling while decorating.)
8. Make a thumbprint indentation on the top of each cookie.
9. Portion white frosting into each indentation making a swirl towards the bottom to resemble a ghost's tail.
10. Dot black icing or fudge sauce onto white frosting to resemble the ghost's eyes.