

## GUASTELLO'S VILLAGE MARKET

# Mummy Milanos

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Makes 16 cookies

### Ingredients

1 package (7.5 oz; 213g) Double Chocolate Milano cookies  
1 cup (155g) white chocolate chips  
1/2 tablespoon vegetable oil  
32 black pearl sprinkles

### Instructions:

**PREP:** Line a baking sheet with parchment paper. Remove the cookies from the package and place in an even layer on the lined sheet pan. Place in the freezer while melting the chocolate.

**MELT WHITE CHOCOLATE:** In a large microwave-safe bowl, add the white chocolate chips and vegetable oil. Microwave for 30 seconds, stir for 15-20 seconds, and microwave for another 25 seconds. Stir until melted or return to the microwave for 10-15 more seconds.

**COAT COOKIES IN WHITE CHOCOLATE:** (Work quickly; white chocolate hardens fast!) Holding the cookie in one hand and holding a spoon in the other hand, spoon the melted chocolate over the top 2/3rds of the cookies. We spoon chocolate over the cookie instead of dipping it. (Dipping the cookies causes the chocolate from the center of the Milano to melt into the white chocolate creating an off colored chocolate.) Once the chocolate has been spooned over the cookie, tap the cookie on the edge of the bowl a few times. Then scrape the bottom of the cookie on the side of the bowl to remove excess chocolate from the bottom of the cookie.

**WHITE CHOCOLATE DRIZZLE:** Return the chocolate coated cookies to the lined baking sheet and allow to completely dry. Make sure the remaining chocolate is still completely melted, if its hardened at all melt it for 10-15 seconds in the microwave. Using a spatula scrape the remaining white chocolate to a small plastic bag and cut off the tip with scissors. Pipe the melted white chocolate over the cookies to form the "bandages" of the mummy.

**EYES:** Working quickly, Secure 2 sprinkle eyes on the wet chocolate. Let cookies fully harden and enjoy! We like these mummy cookies best chilled (straight out of the fridge).

**Credit:** *chelseasmessyapron.com*