

# Chocolate Candy Cookie Cups

1. Number
2. Number
3. Number
4. Number
5. Noun
6. Number
7. Adjective
8. Number
9. Verb - Past Tense
10. Degree In Farenheit
11. Noun
12. Noun
13. Adjective
14. Noun
15. Number
16. Color
17. Color
18. Adverb
19. Number
20. Verb - Past Tense

# Chocolate Candy Cookie Cups

## Ingredients

\_\_\_\_\_ Number \_\_\_\_\_

pouch (1 lb 1.5 oz) Betty Crocker™ peanut butter cookie mix

\_\_\_\_\_ Number \_\_\_\_\_

tablespoons vegetable oil

\_\_\_\_\_ Number \_\_\_\_\_

tablespoon water

\_\_\_\_\_ Number \_\_\_\_\_

\_\_\_\_\_ Noun \_\_\_\_\_

\_\_\_\_\_ Number \_\_\_\_\_

miniature (1 inch square) bars \_\_\_\_\_ Adjective \_\_\_\_\_ peanut, caramel and nougat candy, unwrapped

\_\_\_\_\_ Number \_\_\_\_\_

container (1 lb) Betty Crocker™ Rich & Creamy chocolate frosting

Betty Crocker™ Holiday candy decors, if desired

## Directions

1 \_\_\_\_\_ Verb - Past Tense \_\_\_\_\_ oven to \_\_\_\_\_ Degree in Fahrenheit \_\_\_\_\_. In large bowl, stir cookie mix, oil, water and egg until

soft

dough forms.

2 Form \_\_\_\_\_ Noun into thirty-six 1-inch \_\_\_\_\_ Noun (about 2 teaspoons each); press into ungreased \_\_\_\_\_ Adjective muffin cups. Cut each candy \_\_\_\_\_ Noun in half; press one piece of candy bar into center of dough in each cup.

3 Bake \_\_\_\_\_ Number to 11 minutes or until edges are light \_\_\_\_\_ Color \_\_\_\_\_ Color. Cool \_\_\_\_\_ Adverb in pan, about \_\_\_\_\_ Number minutes. Remove from pan to serving plate. Spoon frosting into pastry bag fitted with star tip. Pipe frosting on top of each cookie cup. \_\_\_\_\_ Verb - Past Tense with decors