
Dracula Cookies

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

Servings: 6



- 6 Lindt truffles**
- Dolce Frutta White Shell**
- 1 red fruit roll-up**
- 6 Oreo sandwich cookies**
- 1 can (6.4 ounces) Black decoration frosting**
- 6 slivered almonds, cut in half**

Place truffles on a waxed paper-lined pan, freeze for 10 minutes or until chilled.

Meanwhile, melt Dolce Frutta according to package directions.

Dip truffles in coating to cover completely; allow excess to drip off.

Return to prepared pan. Refrigerate until hardened.

Cut Fruit Roll-Up into 2 1/2 inch x 1 1/2 inch strips. Reheat candy coating if necessary.

Dip truffles in candy coating again; allow excess to drip off. Place one on each cookie.

Wrap a fruit strip around base of truffle for cape. Let stand until set.

Using decoration frosting and a round tip, pipe hair, eyes and mouth on each truffle.

Insert almonds for fangs.

Store in an airtight container.

Desserts
