

SPOOKY “MUMMY” COOKIE DOUGH BALLS

These no-bake treats will delight the kids at Halloween!

Makes: 12

Ingredients:

Cookie Dough Balls

1 ½ cups Wheat-Free Market All Purpose Baking Mix
2 tablespoon butter, softened
1 ½ tablespoons Virtue Sweetener
1/3 cup chocolate chips (dark chocolate, at least 60% cocoa)

Yogurt Coating

½ cup Greek yogurt
2 tablespoons Virtue Sweetener
2 tablespoons butter
½ teaspoon vanilla



Directions:

Begin with the cookie dough. Combine baking mix, butter, and sweetener. Mix until dough forms a large ball, then stir in chocolate chips. Take 1 to 1 ½ tablespoon scoops of dough and form into balls. Place on a pan or plate and refrigerate to chill.

For the coating, heat yogurt and sweetener in a small saucepan, stir constantly until mixture reaches a gentle boil. Remove from heat and add butter. Once butter has melted through, add vanilla and stir thoroughly. Dip the cookie dough balls into the warm yogurt mixture, then push 2 chocolate chip “eyes” into each yogurt-covered ball as desired. Set in refrigerator to chill for at least 30 minutes. When ready to serve, drizzle Greek yogurt for “mummy wrap” with a baby syringe or similar. Add a yogurt dot to the center of each eye to complete the mummy look!

My Notes