

Chocolate Dipped Maria Cookies

From Illona Carson



Ingredients:

1/2 cup heavy cream
3.5 ounces dark chocolate, finely chopped
2 tbsps. GOYA unsalted stick butter
Maria cookies
1 cup coconut flakes
1 cup cookie crumbles (Oreos)
GOYA Dulce de Leche
Sprinkles

Instructions:

- Place 3.5 oz. chocolate in large heatproof bowl; set aside. Heat cream in small saucepan set over medium-high until starts to simmer. Pour hot cream over chocolate. Let stand for 1 minute. Whisk until chocolate is smooth and melted.
- - Stir in butter. Cool completely or until spreadable.
- Spread 1 tbsp. chocolate ganache or dulce de leche onto 1 cookie and cap with another cookie. Repeat with remaining cookies.
- Dip ganache sandwiched cookies into melted chocolate until each round is coated and fully submerged, letting excess drip back into chocolate.
- Sprinkle dipped area with crushed nuts, coconut and cookie crumbles. Place on parchment paper-lined tray until chocolate sets and hardens.
- Use or refrigerate immediately.