

Chocolate-Covered Cookie Butter-Filled Oreo Thins

From Jodi at The Creative Life In Between

One box of Oreo Thins Chocolate cookies

One jar of Biscof or Trader Joe's Speculoos cookie butter (I used Trader Joe's)

One and 1/2 bags of Wilton's Candy melts in dark chocolate (I used a microwavable tub of Baker's Semi-Sweet Dark Chocolate)

Place the amount of Oreo Thins Cookies on a cookie sheet that you plan on making. Top each cookie with a teaspoon-sized scoop of cookie butter. Press a second Oreo Thin on top to make a sandwich. Freeze for approximately 30 minutes.

Melt the chocolate in microwave in 30 second increments, stirring after each increment, until chocolate is melted and smooth.

Take 3-4 cookies out of the freezer at a time, and carefully dip – one at a time – in the melted chocolate. Use a fork to tap excess off, and slide the bottom of the cookie along the edge of the bowl to remove excess. Set on parchment or wax paper to harden.

Add sprinkles (if desired) before chocolate hardens, or drizzle with white or contrasting chocolate after it hardens. (I just drizzled the same chocolate over top.)