

Dessert

Cappuccino Toppers

Dawn Onuffer - Crestview, FL

Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 48

Preparation Time: 30 minutes

Start to Finish Time: 2 hours 5 minutes

1 package Pillsbury Ready To Bake! refrigerated oatmeal chocolate chip cookies

1 package (8 oz) cream cheese, softened

1/3 cup sugar

3 tablespoons instant cappuccino coffee mix

1 1/2 cups (4 oz) frozen whipped topping, thawed

1/4 cup Hershey's mini chips semi-sweet chocolate baking chips

2 tablespoons chocolate sprinkles

Preheat the oven to 350 degrees.

Spray 48 mini muffin cups with Crisco Original no-stick cooking spray.

Cut each cookie in half. Press each half into the bottom of a mini muffin cup.

Bake 6 to 9 minutes or until golden brown. Cool 10 minutes in the pans. With a knife, remove the cookies from the pans to cooling racks. Cool completely, about 20 minutes.

Meanwhile, in a medium bowl, beat the cream cheese, sugar and cappuccino mix with an electric mixer on medium speed until smooth and creamy. Gently fold in the whipped topping and mini chips.

Spoon or pipe the mixture onto each cookie (if piping, fit the decorating bag with a star tip with 3/4-inch opening). Top each with sprinkles.

Refrigerate one hour before serving.

Store covered in the refrigerator.

Per Serving (excluding unknown items): 22 Calories; 2g Fat (67.0% calories from fat); trace Protein; 2g Carbohydrate; 0g Dietary Fiber; 5mg Cholesterol; 14mg Sodium. Exchanges: 0 Lean Meat; 1/2 Fat; 0 Other Carbohydrates.