

Loaded Cookie Pies



Indulgent cookie pies with a crisp, golden exterior and gooey centre, filled with your favourite chocolate, peanut butter or caramel spread.

Recipe supplied by Green's.

Ingredients

1 packet Green's Deluxe Dark Choc Chunk Cookies Mix 400g

1 egg, lightly beaten

1 1/2 tablespoons (30g) butter, melted

8 tablespoons (2/3 cup) of your favourite filling (e.g. chocolate hazelnut spread, peanut butter, caramel biscuit spread)

Method:

1. Preheat oven to 180°C (160°C fan forced). Lightly grease an 8 x 1/3 cup capacity non-stick muffin pan.
2. Prepare Cookie Pie mix according to packet instructions. Divide dough into 8 portions (approx. 60g each), then divide each portion into 2/3 ball for base (40g) and 1/3 ball for lid (20g). Using

your fingertips, press the 2/3 size ball into the base and sides of muffin pan coming approx. $\frac{3}{4}$ of the way up the sides. Spoon 1 tablespoon of desired filling into each case.

3. Flatten the lid ball using your fingers on a chopping board until 7cm in diameter. Run a butter knife under disc to loosen and transfer on top of fingers and press to secure to base. Bake for 20-25 mins or until a light golden brown. Allow to cool in the pan for 5 mins before removing and serving.