Otis Spunkmeyer
Only for everyone™
COOKIE RECIPES
COOKIE ICE CREAM BOWLS

with Chocolate Chip Cookie Dough

INGREDIENTS

Sweet Discovery Chocolate Chip Cookie Dough (1.33 oz)
ARYZTA# 58800

Ice Cream (6 scoops)
Homemade Chocolate Sauce
Semi Sweet Chocolate (6 oz)
Heavy Cream (3/4 cup)
Unsalted Butter (1 tbsp.)
Optional: Sprinkles

DIRECTIONS

1. Pre-heat oven to 325°F.
2. Spray or butter muffin pan. Take two chocolate chip cookie dough nuggets & form them into one large ball. Press cookie dough into the bottom of the greased muffin pan & begin forming the dough up the sides of the muffin cup. Make sure the base is nice and level and the bottom & sides are pressed down firmly. Use your fingers or a spoon to spread dough evenly into muffin cup to form the bowl shape. Work fast to not warm the dough too much.
3. Bake cookie cups for 10-15 minutes or until they are light brown.
4. Remove the pan from the oven & while the cookies are still hot, press a narrow glass (a shot glass will work) into the cookies to reform the bowl shape in each muffin cup.
5. Return to oven & bake for another 5-10 minutes or until the cookie cups are golden brown.
6. Remove from oven & allow to cool completely.
7. Prepare chocolate sauce in a saucepan over medium heat. Heat the cream & butter until combined. Add the chocolate. Stir until chocolate is melted & smooth. Remove from heat & allow to cool completely.
8. When cookie bowls are cooled place a scoop of ice cream inside & top with desired amount of homemade chocolate sauce. Sprinkles are optional, but fun!
1. Grease a quarter sheet pan.
2. Pre-heat oven to 350° F.
3. Crumble chocolate chip cookies into a food processor and process until ground into a fine crumb. Some of the chocolate chips will not grind down, that is ok.
4. In a bowl, mix together cookie crumbs, melted butter and salt.
5. Press cookie mixture evenly into the sheet pan.
6. Bake for 10 minutes or until edges are golden.
7. Remove from oven and allow to cool.
8. Using a hand blender or mixer, beat together cream cheese and sugar until smooth.
9. Reduce mixer speed to low and beat in egg. Mix until fully incorporated.
10. Mix in Greek yogurt and vanilla extract.
11. Beat until mixture is smooth and combined.
12. Pour cheesecake mixture over crust. Sprinkle with mini semi sweet chocolate chips.
13. Bake for 20 minutes or until the edges are set.
14. Remove from oven and allow to cool. Cover and refrigerate for a few hours or overnight.
15. Cut and serve.

**COOKIES**

**CHEESECAKE BARS**

**with Chocolate Chip Cookie Dough**

**INGREDIENTS**

**Sweet Discovery Chocolate Chip Cookie Dough (1.33 oz)**

| **Salt** (1/4 tsp.) | **Melted Butter** (4 tbsp.) |
| **Cream Cheese**, softened (18 oz) | **Sugar** (1/4 cup) |
| **1 Large Egg** | **Greek Yogurt** (1/2 cup) |
| **Vanilla** (1 tsp.) | **Mini Semi Sweet Chocolate Chips** (1/4 cup) |

**DIRECTIONS**

1. Grease a quarter sheet pan.
2. Pre-heat oven to 350° F.
3. Crumble chocolate chip cookies into a food processor and process until ground into a fine crumb. Some of the chocolate chips will not grind down, that is ok.
4. In a bowl, mix together cookie crumbs, melted butter and salt.
5. Press cookie mixture evenly into the sheet pan.
6. Bake for 10 minutes or until edges are golden.
7. Remove from oven and allow to cool.
8. Using a hand blender or mixer, beat together cream cheese and sugar until smooth.
9. Reduce mixer speed to low and beat in egg. Mix until fully incorporated.
10. Mix in Greek yogurt and vanilla extract.
11. Beat until mixture is smooth and combined.
12. Pour cheesecake mixture over crust. Sprinkle with mini semi sweet chocolate chips.
13. Bake for 20 minutes or until the edges are set.
14. Remove from oven and allow to cool. Cover and refrigerate for a few hours or overnight.
15. Cut and serve.
COOKIE DOUGH WAFFLES

with Chocolate Chip Cookie Dough

INGREDIENTS

Sweet Discovery Chocolate Chip Cookie Dough (1.33 oz) 

ARYZTA® 58800

All Purpose Flour (1 cup) 
Baking Powder (1 tsp.) 
Baking Soda (1/2 tsp.) 
Salt (1/8 tsp.) 
1 Large Egg, Beaten 
Unsalted Butter, Melted (1/4 cup) 
Brown Sugar (2 tbsp.) 
Vanilla Extract (1 tsp.)

DIRECTIONS

1. Warm waffle iron.
2. Sift together flour, baking powder, baking soda and salt.
3. In a separate bowl whisk eggs and brown sugar together. Whisk in buttermilk, melted butter and vanilla.
4. Add dry ingredients to wet ingredients, stirring until just combined.
5. Fold in cookie dough.
6. Spray or brush waffle maker with cooking spray or vegetable oil.
7. Ladle in a full 1/2 cup of batter and close lid. Cook according to manufacturer’s specification for waffle maker, about 5 minutes or until golden brown.
8. Remove from waffle iron and serve with butter and syrup if desired. Ice cream is also a great option to serve on top or sandwiched between the waffles.
**MINI PEANUT BUTTER PIES**

**INGREDIENTS**

- Sweet Discovery Double Chocolate Cookie Dough (1.33 oz)
- Salt (1/4 tsp.)
- Melted Butter (2 tbsp.)
- Creamy Peanut Butter (1 cup)
- Cream Cheese, Softened (1 8 oz)
- Powdered Sugar (1/2 cup)
- Whipped Cream (2 cups) (one for filling, one to top)
- Semi Sweet Chocolate Shavings (3/4 cup)

**DIRECTIONS**

1. Pre-heat oven to 350°F.
2. Crumble double chocolate cookies into a food processor and process until ground into a fine crumb. Some of the chocolate chips will not grind down, that is ok.
3. In a bowl, mix together cookie crumbs, melted butter and salt until combined.
4. Divide cookie mixture into four and distribute amongst mini pie/tart pans.
5. Press cookie crust into pan evenly pushing up the sides of the pan forming a bowl.
6. Bake for 7-10 minutes and remove from oven and allow to cool completely.
7. Make whipped cream. Using a hand blender, beat 1 cup of whipped cream in a bowl until stiff peaks are formed about 2-5 minutes.
8. Using a hand blender or mixer, beat together the peanut butter and cream cheese until smooth.
9. Using a rubber spatula, fold in 1 cup of whipped cream until incorporated.
10. Add in the powdered sugar and beat until combined and smooth.
11. Pour the filling into the cooled crust. Level tops with a knife or offset spatula.
12. Top with additional whipped cream and chocolate shavings.
13. Chill for at least an hour before serving.
**BANANA SPLIT MINI ICE CREAM CAKE**

with Double Chocolate Cookie Dough

**INGREDIENTS**

- Sweet Discovery Double Chocolate Cookie Dough (1.33 oz) ARYZTA® 58801

- Banana Ice Cream, Softened (1 cup)
- Strawberry Ice Cream, Softened (1 cup)
- Heavy Cream (1 cup)
- Vanilla Extract (1 tbsp.)
- 1 Maraschino Cherry for Garnish

**DIRECTIONS**

1. Soften ice cream so that it can be spread over cookies.
2. Arrange cookies on a dish. Layer banana ice cream over cookie, making sure sides are rounded and smooth. Top with another cookie. Layer strawberry ice cream smoothly over cookie. Top with another cookie. For final layer spread whipped cream over top.
3. You can also spread the ice cream out into a 1/2 layer on a sheet pan, refreeze and then cut out exact cookie size with a cookie cutter and assemble over cookies.
4. Allow to freeze overnight, then serve.
Old Fashioned Oatmeal Cream Pies

with Oatmeal Raisin Cookie Dough

**Ingredients**

Sweet Discovery Oatmeal Raisin Cookie Dough (1.33 oz)

- Water (1/3 cup)
- Granulated Sugar (3/4 cup)
- Corn Syrup (3/4 cup)
- 3 Egg Whites, Room Temperature
- Cream of Tartar (1/2 tsp.)
- Salt (1/8 tsp.)
- Vanilla Extract (1 tsp.)

**Directions**

1. In a medium saucepan combine water, sugar and corn syrup. Stir gently to combine. Insert a candy thermometer and warm mixture until it reaches 240 degrees 7-9 minutes. Do not stir or crystals will form.

2. When the syrup has begun to form large bubbles place the egg whites and cream of tartar in the bowl of your stand mixer and beat to form soft peaks, about 3-4 minutes.

3. Once the syrup has reached 240°F remove from heat and with the mixer running, carefully and slowly pour the syrup into the egg whites in a steady stream.

4. Continue to whip the fluff for 7-8 minutes or until thick and glossy.

5. Add the vanilla extract and salt and whip for another minute.

6. Pour the fluff into an airtight container.

7. Assembly: Take two oatmeal cookies at a time. Place one face side down and scoop fluff onto cookie, roughly 1/4 cup. Place second cookie over top.

8. Without pressing down too hard on the cookies, use a propane torch to carefully toast the fluff center.

9. Serve immediately and enjoy!