



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CHOCOLATE DIPPED FORTUNE COOKIES

1 bag (12 ounces) semisweet chocolate chips

1 box (24 count) fortune cookies

2 tablespoons vegetable shortening

½ cup white chocolate chips

1. Line 9x13-inch baking sheet with waxed paper; set aside.
2. Place chocolate chips and vegetable shortening in 2-cup glass measure. Microwave on high for 2 minutes. Let stand 2 minutes; stir until chocolate is melted and smooth.
3. Holding one fortune cookie at a time by its ends, dip rounded bottom of cookie into melted chocolate. Let excess chocolate drip into glass measure.
4. Place fortune cookies on prepared baking sheet; set aside.
5. Place white chocolate chips in 1-quart freezer-weight reclosable plastic bag. Place bag in cup of hot water and let set in water until chips are melted. Remove bag from cup and pat dry. Squeeze bag until chips are completely melted.
6. Snip off one corner of plastic bag to make small hole. Drizzle melted white chocolate over chocolate-covered cookies.
7. Place cookies in refrigerator to set. Store in airtight container.

Makes 24 cookies.

