THE J.M. SMUCKER Co

Cookie Lollipops

Prep Time	Cook Time	Serves	Difficulty
15 mins	14 mins	36	N/A

Ingredients

- **Cookies:**
- 1 cup All Vegetable Shortening
- 3/4 cup packed brown sugar
- 1/2 cup sugar
- 2 tbsp milk or water
- 2 tsp vanilla extract
- 2 eggs
- 2 1/4 cups Robin Hood® Original All Purpose Flour

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- 1 tsp baking soda
- 1/2 tsp salt
- 2 cups chocolate chips (semi-sweet, milk, white or a combination)
- **Decoration:**
- 1 cup semi-sweet chocolate, melted

Directions

Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 2:

Beat shortening, sugars, milk and vanilla in bowl until creamy. Beat in eggs, one at a time. Add flour, baking soda and salt, mixing until incorporated. Add in chocolate chips.

Step 3:

Roll 2 tbsp (30 mL) of dough into a ball. Insert wooden stick in center. Place on prepared baking sheets 2” (5 cm) apart. Flatten cookies slightly.

Step 4:

Bake in preheated oven 12 to 14 minutes or until cookies are golden and just set. Cool on baking sheets for 3 minutes. Gently remove to wire racks and cool completely.

Step 5:

Drizzle cooled cookies with melted chocolate.

Images

