



CAMPFIRE S'MORES COOKIE PIZZA

A Gourmet Sugar Cookie topped with your favorite s'mores ingredients.

Yield: 1 Cookie Pizza

INGREDIENTS

- 1.5 oz **RICH'S** BETTERCREME® S'MORES, 10-LB PAIL (#09871)
- .75 oz Chocolate Drizzle
- .5 oz Graham Cracker
- 3 oz **RICH'S** GOURMET BUTTER SUGAR COOKIE DOUGH 3OZ (#15994)



DIRECTIONS

- 1 Pan Frozen Gourmet Sugar Cookie cookie in a 3.9"d x 1.2"h bakeable paper cup. Cup shown from Welcome Home Brands (Item #PTC10030B shown). Layout 3x4 on baking pan. Let thaw for 10 minutes. NOTE: DO NOT spray cup liners.
- 2 Bake cookies as follows: Deck and rotary Oven: 350 degrees F. for 15-18 Min. Commercial Convection Oven: 300 degrees F. for 14-17 Min. Rack Oven: 350 degrees F. for 14-17 Min. Let cool to the touch.
- 3 Using a #50 ice cream scoop, scoop 3 balls of S'more's whipped icing on top center of a Gourmet Butter Sugar baked cookie.
- 4 Using melted Classic Chocolate Icing, drizzle top of cookie in a back and forth motion. NOTE: Total weight of icing drizzle is up to $\frac{3}{4}$ of an ounce
- 5 Using one small granola wafer, crumble and sprinkle on top.
- 6 Place one Hershey's Chocolate square on top center to garnish.