

Betty's Dark Chocolate Wheat Thins Sandwich Cookie Recipe



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In this video, Betty demonstrates how to make her quick and easy Dark Chocolate Wheat Thins Sandwich Cookies. These are a delicious contrast of sweet and salty and also crunchy and chewy. They make a great (pickup) finger food dessert for your party--and oh, so super easy!

Ingredients:

- 11 oz. package Wheat Thins crackers
- 13 oz. jar of Nutella (Hazelnut spread)
- 12 oz. bag semisweet chocolate chips

Assemble cookie "sandwiches" by spreading Nutella on the flat side of one Wheat Thin and capping it (flat side down) with another identical Wheat Thin. Continue to make these "sandwiches," placing them in one layer on a flat tray or dish until you have the number of cookies you want. Now, melt about half of the bag of semisweet chocolate chips in a double boiler until smooth and creamy. If you do not have a double boiler, just melt the chocolate chips in a saucepan over low heat, stirring often. Next, take one cookie "sandwich" at a time and dip it in the melted chocolate, coat it entirely, and remove it to a flat plate or tray covered with waxed paper. You may need two spoons to accomplish this, or tongs to remove the cookie. This procedure must be done quickly, so that the "sandwich" does not fall apart. Coat as many of the cookie "sandwiches" with the melted chocolate as you want for your purpose. When the tray of coated "sandwiches" is full, let it sit at room temperature for the coating to harden. You may speed this up by placing the tray in the freezer for 10 or 15 minutes. Remove the coated "sandwiches" from the waxed paper on the tray to a serving dish. You may place them in layers, now that they are set. These cookies look and taste scrumptious! I think you will want to make them many times!!!