

Betty's Super Butterscotch Sandwich Cookies Recipe



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In this video, Betty makes two types of butterscotch sandwich cookies, one with dark chocolate/peanut butter filling and the other with white chocolate/peanut butter filling.

Ingredients:

11 oz. box vanilla wafers

16 oz. jar Peanut Butter & Co. Dark Chocolate Dreams (mixture of dark chocolate and peanut butter)

16 oz. jar Peanut Butter & Co. White Chocolate Wonderful (mixture of white chocolate and peanut butter)

11 oz. bag of butterscotch morsels

Using a double boiler, melt the butterscotch morsels. Spread one nicely-shaped vanilla wafer with either Dark Chocolate Dreams or White Chocolate Wonderful, and cap it with an identical vanilla wafer. Make up several of these before coating them with the melted butterscotch in the double boiler. Take one vanilla wafer sandwich at a time and coat it with the butterscotch mixture in the double boiler. Use small tongs to remove it and place it on a flat tray topped with waxed paper to set. Continue to repeat this process until you have made and coated the desired quantity of cookie sandwiches. Let them sit until the coating sets up. (You can move them temporarily to the freezer to speed up the process; they are freezable and can be thawed later on, if desired.) Serve as a dessert finger food. Great for Super Bowl parties!

Note: If you can't find the Peanut Butter & Co. products, just substitute creamy peanut butter instead .