

Foster's Body & Paint

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March, 2010

Oh-So-Good Cookie Pizza

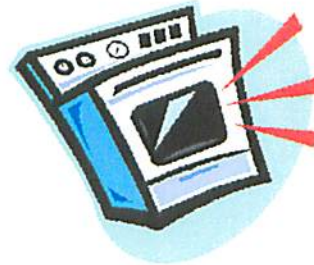
Ingredients:

- *1 roll (18 ounces) refrigerated sugar cookie dough
- *1/2 cup HERSHEY'S Cocoa
- *2 cups (12 ounce package) HERSHEY'S Semi-Sweet Chocolate Chips
- *1 can (14 ounces) sweetened condensed milk (not evaporated milk)
- *2 tablespoons butter
- *1 2/3 cups (10-ounce package) REESE'S Peanut Butter Chips
- *1 cup SKOR English Toffee Bits, HEATH Almond Toffee Bits or HEATH Milk Chocolate Toffee Bits
- *1 cups miniature marshmallows
- *1/3 cup sliced BLUE DIAMOND Almonds

Prep Time: 10 minutes

Baking Time: 12 minutes

Makes: 2 pizzas (20-24 servings)



Preparations:

- 1.) For crust, heat oven to 375 degrees. Unwrap sugar cookie dough and place in a large microwave-safe bowl. Microwave at HIGH (100%) 20 seconds; stir. Dough should be slightly softened (but not hot). If necessary, microwave until just slightly softened. By hand, stir in cocoa until well mixed. (If necessary, knead in cocoa.) Divide dough in half. Press dough into two ungreased 12-inch pizza pans. Bake 8 to 10 minutes or until center is just set.
- 2.) Meanwhile, for filling, combine chocolate chips, sweetened condensed milk and butter in medium saucepan. Cook over low heat until chocolate and butter melt, stirring frequently. Remove from heat; spread filling evenly over crust.
- 3.) Sprinkle peanut butter chips, toffee bits, marshmallows and almonds evenly over filling. Bake 4 to 5 minutes or until marshmallows are just starting to brown. Cool completely in pans on wire racks. To serve, cut into wedges.