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# Mummy Cookies

## Ingredients

2/3 C butter **or** margarine, softened  
1 C sugar  
2 t vanilla extract  
2 eggs  
2½ C flour  
½ C Hershey's cocoa  
¼ t baking soda  
½ t salt  
1 C Hershey's mini chips semi-sweet chocolate chips  
1 - 2 packages (10-ounces each) Hershey's premier white chips  
1 - 2 T shortening - do not use butter, margarine, spread or oil

## Procedure

Beat butter, sugar and vanilla in large bowl until creamy. Add eggs; beat well. Stir together flour, cocoa, baking soda and salt; gradually add to butter mixture, beating until blended. Stir in 1 cup small chocolate chips. Refrigerate dough 15 - 20 minutes or until firm enough to handle. Heat oven to 350°F. **Body:** Using 1 tablespoon dough, roll into 3½" carrot shape; place on ungreased cookie sheet. **Head:** Using 1 teaspoon dough, roll into ball the size and shape of a grape; press onto wide end of body. Repeat procedure with remaining dough. Bake 8 - 9 minutes or until set. Cool slightly; remove from cookie sheet to wire rack. Cool completely. Place 1 package white chips and 1 tablespoon shortening in microwave-safe pie plate or shallow bowl. Microwave at high (100%) 1 minute; stir until chips are melted. Coat tops of cookies by placing 1 cookie at a time on table knife or narrow metal spatula; spoon white chip mixture evenly over cookie to coat. Place coated cookies on wax paper. Melt additional chips with shortening, if needed, for additional coating. Immediately place 2 small chocolate chips on each cookie for eyes. As coating begins to set on cookies, using a toothpick, score lines and facial features into coating to resemble mummy. Store, covered, in cool, dry place. Makes about 30 cookies.



