

## Chocolate Cub Cookies

12 Double Stuf® OREOS®  
24 mini marshmallows  
12 oz. bag white  
candy melts

12 candy-coated  
chocolate candies,  
assorted colors  
1 tube black  
decorating gel



(Fold along the line)

1. Open each cookie, and place 2 marshmallows into the ear positions. Press cookie back together, and squeeze the marshmallow edges.
2. Set aside the 12 white candy melts to use as the snouts, and melt the remaining ones according to package directions.
3. Dip a cookie into the white chocolate, coating it completely. Carefully remove with a fork, let the excess drip off, and place on wax paper; repeat with other cookies.
4. Before the chocolate sets completely, place the reserved white melts on each cookie, and press down lightly to make the bear snouts. Let cookies set until firm.
5. Place a tiny bit of melted chocolate on the nose area of each cookie, and add a colored candy. Once the chocolate has set, use decorating gel to create eyes.

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(Cut along the line) ✂