



NO-BAKE BIRTHDAY CAKE COOKIE DOUGH

Bite into the joy of a birthday with this scrumptious cookie dough. These no-bake treats mix the creamy texture of dough with the color and fun of Mother's® Circus Animal Cookies.

Yield: 30 Cookie Dough Bites
Prep Time: 1 Hour

INGREDIENTS

- 2 x 9 oz. packs of Mother's Circus Animal Cookies
- 1/2 cup butter, softened
- 1/3 cup white granulated sugar
- 1/2 cup light brown sugar, packed
- 1 heaping cup all-purpose flour
- 2 tablespoons milk
- 1/8 teaspoon salt
- 6 tablespoons nonpareil sprinkles
- 30 mini muffin liners

DIRECTIONS

1. Crush the Mother's Circus Animal Cookies first, dividing the two bags into two equal portions. Crush one portion into small crumbs and the other into pea-sized chunks. Set aside the fine crumbs for coating and reserve the rough chunks for the dough.
2. Prepare the flour by microwaving it in a microwave-safe bowl until it reaches 165°F, using a thermometer to check the temperature. Let the flour cool completely before use.
3. In a large bowl, cream together the softened butter, white sugar, and brown sugar until smooth.
4. Gradually incorporate the cooled, pasteurized flour into the creamed butter mixture, mixing until well combined.
5. Stir in the milk and salt until the mixture reaches a smooth consistency.
6. Fold in the rough chunks of crushed Mother's Circus Animal Cookies and the nonpareil sprinkles.
7. Scoop the dough and form into balls, making each a little over a tablespoon in size. If the dough is too cool and the crumbs are not sticking, warm the dough slightly by rolling it between your hands, which will help the fine crumbs to adhere better.
8. Roll each dough ball in the fine cookie crumbs until well coated.
9. Place each coated dough ball into a mini muffin liner.
10. Before serving, allow to chill for 15 minutes in the refrigerator. Alternatively, store in an airtight container for later use.

CHEF'S NOTES

1. Ensure the flour is cooled to prevent it from melting the butter when added, which can affect the texture of your cookie dough.
2. If the dough is too sticky to handle when forming balls, chill it in the refrigerator for 10-15 minutes.

