

2023 YOUTH CHALLENGE RECIPE

CHOCOLATE COOKIE PIZZA

½ cup butter or margarine, softened
½ cup packed brown sugar
¼ cup granulated sugar
1 teaspoon vanilla
1 egg
1¼ cups all-purpose flour
½ teaspoon baking soda

1 cup semisweet chocolate chips
2 tablespoons butter or margarine
3 tablespoons milk
1 cup powdered sugar
½ cup pecan halves
½ cup M&M's chocolate candies
¼ cup shredded coconut, toasted if desired
2 oz. white chocolate baking bars

1. Heat oven to 350 degrees F. In a large bowl, mix ½ cup butter, the brown sugar, granulated sugar, vanilla and egg until well blended. Stir in flour and baking soda (dough will be stiff).
2. Pat dough in ungreased 12-inch pizza pan or into 12-inch round on ungreased cookie sheet. Bake about 15 minutes or until golden brown. Cool about 30 minutes.
3. In 2-quart saucepan, heat chocolate chips, 2 tablespoons butter and milk over low heat, stirring occasionally, just until chocolate is melted; remove from heat. Stir in powdered sugar. Beat with wire whisk until smooth, glossy and spreadable. (If not glossy, stir in a few drops of hot water.)
4. Spread chocolate mixture over baked layer. Immediately sprinkle with pecans, candies and coconut; press lightly. Drizzle with melted baking bars. Let stand until set.