

FILLED WEDGE DIPPERS



Yield: 12 (4 triangle) serving
Total Time: 25 minutes



Filled wedge dippers are the perfect way to make an easy-to-execute signature menu item. Dip them in chocolate, Rich's On Top®, or even Bettercreme®! The possibilities are endless!

INGREDIENTS

- 12 Rich's® Filled Cookies (Strawberry Lemonade #19325, Peanut Butter & Jelly #19323, and Sea Salt Chocolate Chip With Fudge Filling #19327)
- Any fun or creative dip idea!
 - Rich's Koko™ Dipping Icing
 - Rich's On Top®
 - Rich's Bettercreme®



PREPARATION

STEP 1 Bake filled cookies according to instructions on case

STEP 2 Allow cookies to cool for 10-15 minutes

STEP 3 Cut cookies into quarters, and serve with dip of choice

THE LUNCHBOX SHAKE



Yield: 1 shake
Total Time: 15 minutes



Reminisce on the good ole' days when you had a peanut butter and jelly sandwich with a cookie to look forward to at lunch time. Now you can have it as a delicious milkshake. It's the ultimate nostalgic treat.

INGREDIENTS

- 2 Rich's® Peanut Butter and Jelly Filled Cookies (#19323)
- 1/2 cup milk
- 2 tablespoons creamy peanut butter
- 3 tablespoons of your favorite jelly
- 1 cup vanilla ice cream

PREPARATION

STEP 1 Bake filled cookies according to instructions on the case

STEP 2 Put ice cream and cookies in blender. Blend until smooth

STEP 3 In a small bowl, stir peanut butter and jelly together

STEP 4 Add PB&J mix and milk until it's the perfect consistency!



GOURMET COOKIE TRUFFLES



Yield: 8 (2 truffle) servings
Total Time: 30 minutes



Indulge in these decadent cookie truffles using only Rich's® Filled Cookies for the fillings. Top them with your favorite treats. Simple elegance.

INGREDIENTS

- 4 Rich's® Filled Cookies (Strawberry Lemonade #19325, Peanut Butter & Jelly #19323, and Sea Salt Chocolate Chip With Fudge Filling #19327)
- 2 cups of dark, white, or milk chocolate for dipping
- Ingredients to decorate the tops
 - Dark, white, or milk chocolate
 - Sprinkles
 - Melted peanut butter (for drizzling on top)

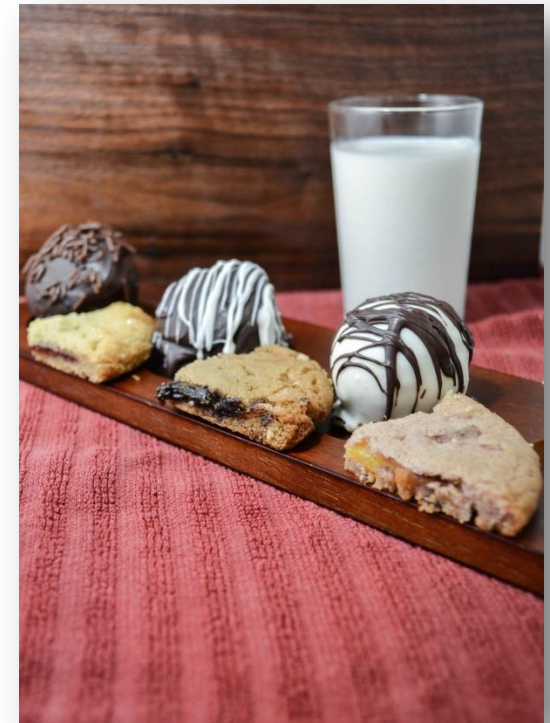
PREPARATION

STEP 1 Bake filled cookies according to instructions on case

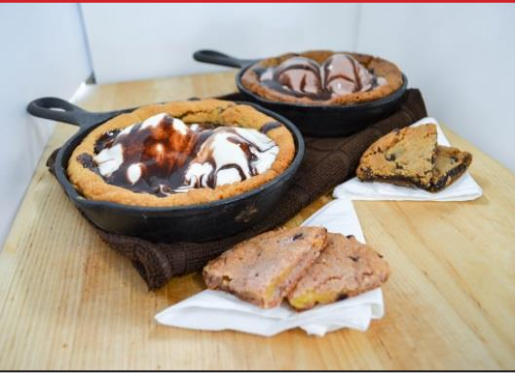
STEP 2 Allow cookies to cool for 10-15 minutes

STEP 3 Roll cookies into 1 inch sized balls (4 balls=1 cookie), and then refrigerate until ready to use

STEP 4 Decorate with toppings of your choice!



FILL IT SKILLET COOKIE



Yield: 12 (4 triangle) serving
Total Time: 55 minutes



Not your ordinary skillet cookie, these are sure to impress. The warm, filled centers of the cookie combined with the ice cream offers the perfect decadent treat.

INGREDIENTS

- 3 Rich's® Filled Cookies (Strawberry Lemonade #19325, Peanut Butter & Jelly #19323, and Sea Salt Chocolate Chip With Fudge Filling #19327)
- 2 cups of dark, white, or milk chocolate for dipping
- Ingredients to decorate the tops
 - Your favorite flavor of ice cream
 - Dark, white, or milk chocolate
 - Sprinkles
 - Melted peanut butter (for drizzling on top)

PREPARATION

STEP 1 Thaw 3 filled cookies until you can mold them (30 minutes)

STEP 2 Press cookies into a 5-inch cast-iron skillet

STEP 2 Bake cookies according to instructions on box, adding an extra 3-5 minutes to the baking time

STEP 3 Place a scoop of ice cream in center of cookie and serve warm



SUMMERTIME ANYTIME CHEESECAKE



Yield: 6 servings for mini pan/ 12 for large pan
Total Time: 55 minutes



Enjoy the flavors of spring and summer in the form of a delicious and refreshing cheesecake. This recipe uses a unique one ingredient crust that is sure to delight!

INGREDIENTS

- 5 Rich's® Strawberry Lemonade Filled Cookies (#19325) or 12 if using a 9" pan.
- 1 Rich's® Old Fashioned Cheesecake

PREPARATION

STEP 1 Thaw filled cookies until you can mold them (30 minutes)

STEP 2 Press cookies into pan of choice

STEP 2 Bake cookies according to instructions on box, adding an extra 3-5 minutes to the baking time

STEP 3 Allow to cool then scoop Rich's® Old Fashioned Cheesecake into the cookie crust until full

STEP 4 Garnish the top of the cheesecake with Strawberry Lemonade Filled Cookies or crumbs



COOKIE SANDWICH SURPRISE



Yield: 6 sandwiches
Total Time: 30 minutes



Take the term sandwich to a whole new level. Two filled cookie with delicious center in between. You get three fillings in one decadent dessert!

INGREDIENTS

- 12 Rich's® Filled Cookies (Strawberry Lemonade #19325, Peanut Butter & Jelly #19323, and Sea Salt Chocolate Chip With Fudge Filling #19327)
- Fillings:
 - Ice Cream (any flavor you desire!)
 - Rich's Bettercreme®



PREPARATION

STEP 1 Bake filled cookies according to instructions on case

STEP 2 Allow to cool 15-20 minutes

STEP 2 Sandwich cookies between any filling of your choice, and serve!

*You can be really creative and use two different cookie flavors to sandwich your filling!

DOUBLE FILLED DESSERT CUPS



Yield: 12 cookie cups
Total Time: 55 minutes



Have your ice cream and eat the bowl too! These delicious filled cookie cups will provide you with a delicious treat to accompany your favorite ice cream or filling.

INGREDIENTS

- 12 Rich's® Filled Cookies (Strawberry Lemonade #19325, Peanut Butter & Jelly #19323, and Sea Salt Chocolate Chip With Fudge Filling #19327)
- Toppings of choice
 - Ice Cream
 - Rich's On Top®
 - Rich's Bettercreme®

PREPARATION

STEP 1 Thaw filled cookies until you can mold them (30 minutes)

STEP 2 Take a cookie and place in the bottom of a muffin tin. Press edges up side to form a cup

STEP 2 Repeat for the rest of the cookies then bake according to instructions on box

STEP 3 Allow to cool then remove and top as desired!

*Cookies will puff up while baking, but the center will drop and form a cup as they cool



NOT YOUR GRANDMA'S PEANUT BUTTER PIE



Yield: 8 slices
Total Time: 55 minutes



Try this delicious new spin on a traditional peanut butter pie. This will be the one pie you make where no one will throw out the crust!

INGREDIENTS

- 12 Rich's® Peanut Butter & Jelly Filled Cookies (#19323)
- 8 oz. cream cheese
- ½ cup creamy peanut butter
- ½ cup confectioners sugar
- 2 cups (16 oz.) of Rich's On Top®

PREPARATION

STEP 1 Thaw filled cookies until you can mold them (30 minutes)

STEP 2 Press thawed cookies into greased 9" pie pan

STEP 2 Bake cookies according to the instructions on the case, adding an extra 3-5 minutes

STEP 3 Mix together the rest of the ingredients in a bowl until combined

STEP 4 Once crust is cooled, add in peanut butter pie filling. Decorate with more On Top® and enjoy!

