

# Sugar Cookie Bon Bon

## INGREDIENTS:

- 1 pound Redi-Fondant Candy Center
- 1tsp Cookie Butter Emulsion
- Sugar Cookie Popcorn Seasoning by Dell Cove
- White Candy Coating, melted
- Bright Christmas Non Pariels
- Pink Non Pariels
- White Diamond Dust

## TOOLS FROM CKSA:

- Cookie Scoop
- Dipping Tool
- Parchment Paper
- Cookie Sheet
- Dust Pump



## DIRECTIONS:

1. Melt peanut butter wafers in a microwave safe bowl. Stir soft caramel into melted peanut butter coating until completely combined. (Microwave in 10 second intervals if needed to help incorporate)
2. Add tiny crisp rice and gently stir until combined.
3. Spread mixture into parchment lined 9x13 pan and pack tightly into an even layer. Let set at room temperature until firm. (Can place in freezer to speed up process.)
4. Cut into desired size pieces. Prepare work area with additional parchment paper.
5. Dip candy pieces in melted candy coating, tapping off excess and place on parchment paper. Leave until set, place in freezer to speed up process if necessary.