

# RITZ CHRISTMAS COOKIES

These chocolate covered cookies have been in our Christmas cookie repertoire for many years. They look festive, taste great, are easy to make, and best of all, you don't even need to bake them! You do need a double boiler though. If you don't have one, you can make your own by filling a saucepan 1/3 full of water and bring it to a boil. Reduce the heat to a simmer and put a stainless steel bowl on top, making sure the bottom of the bowl does not touch the water.

## INGREDIENTS:

4 Sleeves Ritz Crackers (1 pound box)

1 Bag Semi-Sweet Chocolate Chips (12 oz.)

1/2 plate Paraffin Wax, about 2 oz. (This comes in 1 lb. boxes that usually have 4 plates if wax in them, if it's hard to find, check the canning section)

1/4 - 1/2 Cup Creamy Peanut Butter

Colored Sprinkles

## DIRECTIONS:

Begin by placing the paraffin in the double boiler and melting it. Once the wax is melted, add the chocolate chips, stirring occasionally until smooth. As everything is melting, make peanut butter sandwiches with the Ritz crackers. Be sure that the bottom of the sandwich is flat and that the top one is rounded. Line at least 2 cookie sheets with waxed paper and have them handy along with your decorative sprinkles.

Here is my technique for dipping the cookies, but feel free to experiment with your own ideas and utensils. I find it easiest to use 2 forks. I begin by dropping the sandwich in the chocolate flat side first; turning it slightly so the entire edge is coated in chocolate, then flip it over on its top. I then lift it out, and scrape most of the chocolate off the bottom of the cookie before putting it on the waxed paper, flat side down. Scraping the bottom can be a pain, especially when the whole thing plops back into the chocolate, but it keeps the cookies from sitting in a puddle of chocolate, and by conserving it, you can make lots more cookies!

When you have 6 to 8 cookies dipped, sprinkle on your toppings before the chocolate hardens. You can cool these at room temperature, or do like I do and pop the pan in the fridge to speed things along. Store in an airtight container.

Makes 60 - 70 cookies