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# Chocolate-Dipped Heart Cookies

*An easy-to-make, special treat—try other shapes depending on the occasion.*

## Ingredients:

- 1 (18-oz.) pkg. Pillsbury® Refrigerated Sugar Cookies, well chilled
- 1/2 cup semisweet chocolate chips
- 1 tablespoon shortening



Prep Time: 1 Hour

## Preparation Directions:

1. Heat oven to 350°F. Remove half of cookie dough from wrapper; refrigerate remaining dough until needed.
2. Sprinkle about 1/4 cup flour onto work surface. Coat sides of half roll of dough with flour. Roll out to 1/8-inch thickness using additional flour as needed to prevent sticking. Cut with floured 3-inch heart-shaped cookie cutter. Gently brush excess flour from dough hearts; with pancake turner, place hearts 2 inches apart on ungreased cookie sheets.
3. Bake at 350°F. for 7 to 9 minutes or until light golden brown. Cool 1 minute; remove from cookie sheet. Cool completely.
4. In small saucepan over low heat, melt chocolate chips and shortening, stirring occasionally until smooth. Remove from heat. Dip half of each cookie into melted chocolate; allow excess coating to drip off. Place cookies on waxed paper-lined cookie sheet. Refrigerate until set.

**28 cookies**

## Tips:

Pillsbury® Refrigerated Chocolate Chip Cookies can be substituted for Pillsbury® Refrigerated Sugar Cookies.

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### NUTRITION INFORMATION PER SERVING:

**SERVING SIZE:** 1 Cookie  
**Calories** 100 **Calories from Fat** 45

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		% DAILY VALUE	
Total Fat	5 g		8 %
Saturated	2 g		10 %
Cholesterol	5 mg		2 %
Sodium	70 mg		3 %
Total Carbohydrate	14 g		5 %
Dietary Fiber	0 g		0 %
Sugars	8 g		
Protein	1 g		
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Vitamin A	0 %	Vitamin C	0 %
Calcium	0 %	Iron	2 %