

Banana, Butterfinger® and Raisin Dipped Cookie

Create a new snack on a stick with dipped cookies that are fun and easy to enjoy.

Yield: 12-1/2 lbs
Serves: 50
Prep time: 2 minutes
Cook time: 12 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Nestlé® Toll House® chocolate chip cookie, (2 oz)	100	oz	50 each
Chocolate Dipping Ganache, prepared, warm	75	oz	1-3/4 qt
Nestlé Butterfinger pieces	7	oz	1 cup
Bananas, dried, chopped	6.25	oz	1 cup
Raisins, chopped	11.25	oz	1 cup

Preparation Steps

1. Preheat convection oven to 325°F. Press sucker lollipop sticks into the back of the chocolate chip cookie puck and bake according to package directions. Be sure to bake the cookie until it is fully cooked. Soft baked cookies will not work for this application. Cool cookies.
2. Once cookies have completely cooled off, dip them into the chocolate. Place dipped cookie onto a 4x4 piece of parchment or wax paper.
3. Sprinkle each cookie with 1 tsp of Butterfinger pieces, 1 tsp of dried bananas and 1 tsp of chopped raisins.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	462
Energy (Kj)	2017
Protein (g)	4.6
Carbohydrate, total (g)	59.8
Fats, total (g)	25.9
Sugars, total (g)	40.1
Fats, saturated (g)	9.9
Fiber, total dietary (g)	3.6
Sodium (mg)	238
Calcium (mg)	20
Cholesterol (mg)	27
Iron (mg)	1
Vitamin A (µg_RAE)	104
Vitamin C (mg)	0

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Chef Tips

Although only 1-3/4 qt of Chocolate Dipping Ganache is used to cover the cookies, a full recipe of Chocolate Dipping Ganache will need to be prepared in order to properly dip all of the cookies.

For 1 oz cookies, split a 2 oz cookie in half and follow the same procedures. Only half the garnishes will be needed.

Chocolate Dipping Ganache

Rich and creamy, this chocolate ganache is great for a dessert dipping station.

Yield: 2-3/4 qt
Serves: 50
Prep time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Nestlé® Toll House® Semi-Sweet Chocolate Morsels	54	oz	2-1/2 qt
Minor's® Culinary Cream® 2x5 lb	2	lb	1 qt
Heavy whipping cream	16	oz	2 cups

Preparation Steps

1. In a double boiler over low heat, add the Nestlé Toll House Semi-Sweet Morsels. Melt morsels, stirring as needed.
2. Once chocolate has completely melted and is lump free, add the Minor's Culinary Cream. Mix in thoroughly. Slowly stir in heavy cream.
3. Once heavy cream has been incorporated, add to a bain-marie for service or store cold for future use. Reheat gently in a bain-marie.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	347
Energy (Kj)	1510
Protein (g)	7.7
Carbohydrate, total (g)	58
Fats, total (g)	10.1
Sugars, total (g)	15.2
Fats, saturated (g)	5.1
Fiber, total dietary (g)	3.3
Sodium (mg)	712
Calcium (mg)	143
Cholesterol (mg)	14
Iron (mg)	2
Vitamin A (µg_RAE)	36
Vitamin C (mg)	0

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

BANANA, BUTTERFINGER® AND RAISIN DIPPED COOKIE

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 50 each sucker lollipop sticks
- € ☐ 1 case Wonka® Nerds® Rainbow*
- € ☐ 1 case Nestlé® Toll House® Semi-Sweet Morsels 900 ct*
- € ☐ 1 case Butterfinger pieces*
- € ☐ 1 case Nestlé Crunch® pieces*
- € ☐ 1 case Buncha Crunch® small size*
- € ☐ 1 case Nestlé Toll House Premier White Chocolate Morsels 900 ct*
- € ☐ 4-1/2 cups banana chips*
- € ☐ 4-1/2 cups raisins*
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4" parchment sandwich squares

**This amount includes excess for display purposes. More or less may be needed depending on your display.*

***Chopped pretzels, marshmallows, chopped peanuts, sliced toasted almonds, chopped toasted walnuts, dried pineapple, dried apricot, dried cherries and bacon are some items that work well on this station.*

€

> Frozen

- € ☐ 1 case Nestlé Toll House Chocolate Chip Cookies (2 oz)

> Dairy

- ☐ 1 qt heavy cream

> Refrigerated

- € ☐ 1 tub Minor's® Culinary Cream

BANANA, BUTTERFINGER® AND RAISIN DIPPED COOKIE

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Bake 50 Nestlé® Toll House® Chocolate Chip Cookies (2 oz) according to step 1 on the recipe procedures (see serving suggestions in recipe for 1 oz cookies)
- € ☐ Make Chocolate Dipping Ganache recipe, cool, cover, refrigerate
 - ☐ Secure Wonka® Nerds®*
- € ☐ Secure Nestlé Toll House Semi-Sweet Morsels*
- € ☐ Secure Butterfinger pieces*
- € ☐ Secure Buncha Crunch® pieces*
- € ☐ Secure Nestlé Crunch® pieces*
- € ☐ Secure Nestlé Toll House Premier White Chocolate Morsels*
- € ☐ Secure and chop dried banana chips
- € ☐ Secure and chop raisins
- € ☐ Secure additional dessert toppings (4)*

**Amount needed will vary with size of service container, size and shape of items and item usage. 4-1/2 cups is general recommendation for 50 servings. (This amount ensures that the station will look plentiful throughout service.)*

> Day of Service

- € ☐ Gently heat ganache in bain-marie and place into a warm serving container

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ Risers, display props, etc.
- € ☐ Chaffer for holding chocolate warm
- € ☐ Containers for holding dessert toppings (12)
- € ☐ Teaspoons or tongs for dessert toppings (12)
- € ☐ Lined basket or stand for holding cookies
- € ☐ 50 ct 4" parchment sandwich squares
- € ☐ Dish for catching excess toppings