

try Rich's new recipe applications!

FEATURING:

seasonal cookie offerings

RICH'S
®

From Spring to Summer, Fall and Winter, Rich's versatile seasonal cookies will drive excitement to every menu application. Break the mold by trying new twists on old favorites - offer a unique cookie that your customers are sure to love.

Strawberry Shortcake Milkshake

DEEP FRIED COOKIE DOUGH BITES

FEATURING: 15410 MOCHA CHOCOLATE CHUNK

Instructions:

1. Roll about 2 teaspoons of Mocha Chocolate Chunk cookie dough into a round ball and place on a cookie sheet.
2. Place cookie dough balls into the freezer for 20-30 minutes or until firm.
3. Dip the chilled dough balls into a thick batter (like Bisquick) and carefully place in a 350°F deep-fat fryer.
4. Fry dough balls for 3 minutes, making sure to flip dough while cooking.
5. Drain onto paper towels and serve warm.

SKILLET COOKIE

FEATURING: 15411 CHOCOLATE PEPPERMINT

Instructions:

1. Press three Chocolate Peppermint cookie dough pucks into a 5-inch cast-iron skillet.
2. Bake at 350°F for 18-20 minutes or until golden brown.
3. Place a scoop of ice cream in center of cookie and serve warm.



Deep Fried Cookie Dough Bites

SURPRISE COOKIE CUPS

FEATURING: 15407 COOKIES 'N CRÈME

Instructions:

1. Spray cooking-spray into a regular sized muffin pan.
2. Form one Cookies 'N Crème cookie dough puck into the bottom and sides of the muffin pan to create a small cup.
3. Bake at 350°F for 15-20 minutes or until golden brown and let cool completely.
4. Fill cups with On Top®, diced fruit, candy pieces or marshmallow fluff with graham cracker pieces.

STRAWBERRY SHORTCAKE MILKSHAKE

FEATURING: 15408 STRAWBERRY SHORTCAKE

Instructions:

1. Bake a tray of Strawberry Shortcake cookie dough pucks at 350°F for 12-15 minutes and let cool.
2. Blend:
 - 2 Strawberry Shortcake cookies
 - 1 cup strawberries
 - 1/2 cup milk
 - 1 cup vanilla ice cream
 - 1/2 cup ice
3. Pour into glass and garnish with Strawberry Shortcake cookie crumbs, On Top® and strawberries.



Surprise Cookie Cups



Cookie Wedge Dippers

COOKIE WEDGE DIPPERS

FEATURING: 15280 STARS 'N STRIPES

Instructions:

1. Bake a tray of Stars 'N Stripes cookie dough pucks at 350°F for 12-15 minutes or until golden brown.
2. After cookies have cooled, cut into quarters.
3. Assemble dipping sauces using:
 - 02559 On Top® Whipped Topping
 - 13930 Rich 'N Easy® Crème Anglaise - Vanilla Sauce
 - 04252 KoKo™ Dipping Icing

ICE CREAM COOKIE SANDWICH

FEATURING: 15271 GINGER MOLASSES

Instructions:

1. Bake a tray of Ginger Molasses cookie dough pucks for 12-15 minutes at 350°F or until golden brown.
2. Let cookies cool completely.
3. Place a small scoop of ice cream into the center of one cookie.
4. Gently press a second cookie on top to spread out ice cream.



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Ice Cream Cookie Sandwich

COOKIE POPS

FEATURING: 15282 BIRTHDAY PARTY

Instructions:

1. Using the Birthday Party cookie dough, press two cookies together and roll out into a flat circle.
2. Use a cookie cutter to mold cookie dough into desired shape.
3. Insert a lollipop stick into the bottom of the cookie shape, stopping half way up the cookie.
4. Evenly space cookies on baking sheet and bake for 12-15 minutes at 350°F or until golden brown.

CRÈME BRÛLÉE CUPS

FEATURING: 15409 BANANAS FOSTER

Instructions:

1. Spray cooking-spray into a regular sized muffin pan.
2. Form one Bananas Foster cookie dough puck into the bottom and sides of the muffin pan, creating a small cup.
3. Bake at 350°F for 12-15 minutes or until golden brown.
4. Boil Rich's® Crème Brûlée (PC 06109) on the stove and let simmer for 5-10 minutes.
5. Pour the Crème Brûlée into the cooled cookie cups and let set.
6. Carmelize granulated sugar on top and garnish with fruit.

COOKIE BOWL OF ICE CREAM

FEATURING: 15283 PUMPKIN SPICE

Instructions:

1. Spray cooking-spray onto the outside of a small metal bowl (size of cereal bowl or smaller).
2. Mold 3-5 cookies to the outside of the bowl, depending on bowl size.
3. Spray the inside of a slightly larger metal bowl and place over the cookie dough so the dough is in between the two bowls.
4. Place inverted bowls onto a cookie sheet and bake for 15-20 minutes at 350°F or until golden brown.
5. Fill with ice cream and top with On Top®.

COOKIE TACO

FEATURING: 15269 BLACK FOREST

Instructions:

1. Combine two Black Forest cookie pucks together and roll into a flat circle.
2. Bake at 350°F for 15-17 minutes.
3. As soon as cookies are taken out of oven, drape cookies onto a circular form (i.e. rolling pin, empty paper towel roll) and let them cool completely.
4. Fill cooled cookie shells with On Top® and fresh fruit.

SPECIALTY CHEESECAKE

FEATURING: 10802 RED VELVET COOKIE CRUST

Instructions:

1. Press Red Velvet cookie dough pucks evenly into the bottom and sides of a 9-inch spring form pan or pie tin.
2. Bake at 350°F for 20-25 minutes or until golden brown. Allow to cool completely.
3. Scoop Rich's® Old Fashioned Cheesecake (PC 35689) into the cookie crust until full.
4. Garnish top of cheese cake with Red Velvet cookie crumbs.

COOKIE SHOTS

FEATURING: 15281 S'MORES made with Hershey's® Mini Kisses®

Instructions:

1. Spray the inside of a metal shot glass or small metal bowl with cooking-spray.
2. Using S'mores cookie dough, mold thawed dough to the inside of the shot glass using 2 cookies*.
3. Bake at 350°F for 15-20 minutes or until golden brown. Let sit for 20 minutes.
4. Coat inside of shot glass with melted chocolate to prevent milk from saturating cookie.
5. Fill each glass with milk or chocolate milk.

*Add extra flour to dough if dough is too sticky



Cookie Taco