

Ingredients 1:

2 cups Chocolate Chip Cookie Dough
1/2 jar (3.5 oz) marshmallow cream
1/2 jar (4 oz) creamy peanut butter
1/2 cup milk chocolate chips
1 tbsp. sugar
1 tbsp. half n' half
2 tbsp butter
1/2 tsp vanilla

**Directions:**

1. Make the cookie:
2. Preheat your oven to 350 (F) and line a 9 x 9 baking pan with non-stick foil or paper.
3. Spread a layer of chocolate chip cookie dough about 1/2 inch thick.
4. Bake for 22-27 minutes or until a rich golden brown. Cool.
5. Make the toppings:
6. In a bowl combine marshmallow cream and peanut butter.
7. Carefully and evenly spread mixture on cookie.
8. In another bowl, combine chocolate chips, sugar, half n' half, butter and vanilla. Microwave on high 20-30 seconds, until melted. Stir.
9. Spread warm chocolate on top of peanut butter.
10. Allow the chocolate to set-up about 15 minutes.
11. Slice into bite size squares and arrange on a plate.

Yields about 80 bite sized squares of pure Holiday Disco Fun!