

## PENCIL SUGAR COOKIES

### INGREDIENTS

24 sugar wafer cookies  
1 1/2 c. white chocolate chips  
1 tbsp. coconut oil  
pink food colouring  
mini chocolate chips

### DIRECTIONS

1. Line a large baking sheet with parchment paper. Using a small serrated knife, make two diagonal cuts into one end of each wafer cookie to create a point.
2. In a microwave safe bowl, microwave white chocolate chips at 50% power in 30 second intervals until melted. Whisk in coconut oil then separate into two bowls.
3. To one bowl of melted white chocolate, whisk in a couple drops of pink food colouring.
4. Dip the flat end of each cookie into the pink chocolate to create the eraser, then dip the pointed end of each cookie into the white chocolate to make the tip. Place a mini chocolate chip at the point of each pencil.
5. Let sit for 15 minutes, or until set.



<https://www.delish.com/cooking/recipe-ideas/recipes/a55253/pencil-sugar-cookies-recipe/>