

**SUGAR, SPICE, AND EVERYTHING NICE!**



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**Name:** Sarah Waldron

**Recipe Name:** Milky Way Creme Brulee

**Recipe Ingredients:**

Cookie:

- 2 sticks butter softened
- 3/4 cup sugar
- 3/4 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 3/4 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 35 mini milky way bars chopped

Icing:

- 8 oz cream cheese softened
- 1 1/4 cup powdered sugar
- 1 tsp pure vanilla extract
- 1/4 cup sugar

**Recipe Instructions:**

Cookie:

1. Preheat oven to 350 degrees,
2. Cream butter and sugars with a mixer,
3. Beat in eggs, and vanilla until well combined.
4. In a separate bowl combine the flour, baking soda and salt.

5. Slowly add in flour and milky ways. Bake for 8-10 min

Frosting:

1. Beat cream cheese,
2. Add powdered sugar, and vanilla and mix till smooth.
3. Add sugar on top of the cookies and torch them to get a marshmallow taste.