



# OREO & FRIENDS



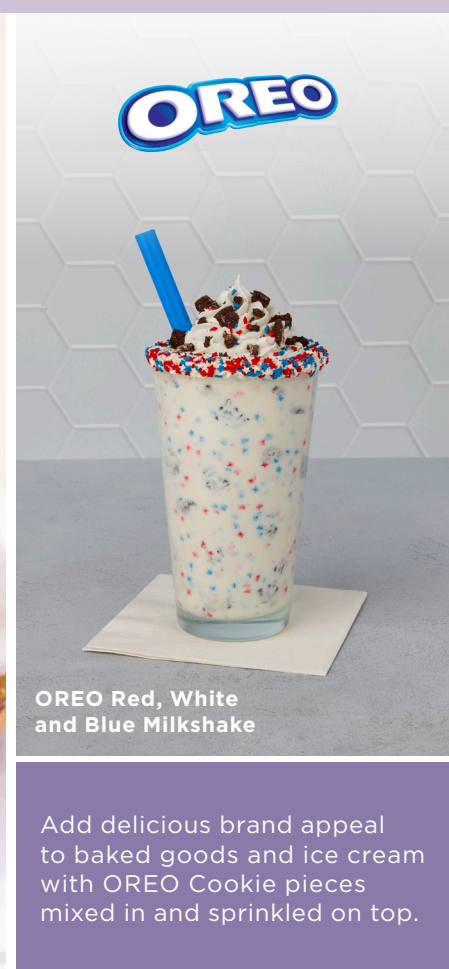
Power up your menu with OREO Cookies, NUTTER BUTTER and NILLA Wafers—a trio of top-selling cookie brands.<sup>1</sup>

SEE HOW YOU CAN SAVE **UP TO \$500** »

## Iced Cinnamon Rolls made with OREO Cookie Pieces



SEE RECIPE ON BACK



## OREO

OREO Red, White and Blue Milkshake

Add delicious brand appeal to baked goods and ice cream with OREO Cookie pieces mixed in and sprinkled on top.

## Fudge Fritters made with NUTTER BUTTER Cookies



SEE RECIPE ON BACK



## Nutter Butter

NUTTER BUTTER Sundae

Adding NUTTER BUTTER Cookie pieces to soft serve, shakes and baked goods turns any treat into a peanut butter lover's dream.

## Pumpkin Pie Pops made with NILLA Wafers



SEE RECIPE ON BACK



## Nilla

NILLA Wafers  
Caramel Banana Shake

Top, swirl, blend or mix any treat with NILLA Wafers for an extra dash of sweet vanilla flavor and fun cookie crunch.



## Branded ingredients are proven to drive purchase decisions.<sup>3</sup>

Friendship is truly rewarding. Especially when your friends can **encourage up sells** and **build incremental profits**. Included in this kit you'll find everything you need to create desserts and baked goods that bring forward the fun and flavor of one, two or all three of these #1-selling brands.<sup>1</sup> We've included three inspiring and **craveable recipes** to help you start **driving check averages with America's favorite cookies**.<sup>1</sup>

**SAVE UP TO \$500!**

**SCAN CODE TO DOWNLOAD  
REBATE OR VISIT  
OREOFriends.com**



**AMERICA'S  
FAVORITE COOKIE<sup>1</sup>  
TOP BRANDED INGREDIENT  
ON DESSERT MENUS<sup>2</sup>**



**AMERICA'S #1-SELLING  
PEANUT BUTTER  
SANDWICH COOKIE<sup>1</sup>**



**#1 BRAND OF  
VANILLA WAFER<sup>1</sup>**

1. Nielsen, xAOC plus Convenience— 52 weeks ending 12/26/20
2. Datassential - January 2021
3. Technomic Dessert Consumer Trend Report 2019

## Iced Cinnamon Rolls made with OREO Cookie Pieces

### DOUGH

- 28-½ oz. all-purpose flour
- 13-½ oz. warm whole milk (120-130°F)
- 3 large eggs
- 5-¼ oz. granulated sugar
- 4 oz. unsalted butter, softened
- 1-¾ oz. potato flour
- ½ oz. instant yeast
- ½ oz. salt

### FILLING

- 6 oz. unsalted butter, softened
- 5-¾ oz. brown sugar
- 2 large eggs
- 1-¼ oz. OREO Base Cake #772704
- ¾ oz. unsweetened cocoa powder
- ½ oz. cake flour
- ½ oz. honey
- 1 tsp. ground cinnamon
- ¾ tsp. vanilla extract
- 1-½ oz. OREO Medium Cookie Pieces #772235

### ICING

- 9-¾ oz. powdered sugar
- 2-½ oz. whole milk
- 1 tsp. vanilla extract
- 9-¾ oz. OREO Medium Cookie Pieces #772235

### DOUGH

1. Combine ingredients with electric mixer fitted with paddle on low speed; stop and scrape bowl. Mix on medium speed 5 min. Transfer dough to lightly oiled bowl; turn to coat. Cover and let rise in warm place 1-1/2 hours or until doubled in size.

### FILLING

2. Meanwhile, add all ingredients, except OREO Cookie Pieces, to bowl of mixer fitted with paddle. Blend on low speed until creamy, scraping bowl occasionally. Set aside until ready to use.
3. Roll out proofed dough on lightly floured surface to 24x14-inch rectangle, keeping long edge parallel with surface. Spread Filling onto dough to within a half-inch of the top edge. Moisten top edge with water. Sprinkle OREO Cookie Pieces over Filling. Roll up, starting at bottom edge, pressing seam to seal. Cut crosswise into 24 slices, each about 1-inch thick.
4. Arrange, cut sides up in 3x4 pattern on each of two parchment paper-lined full sheet pans. Cover with towels and let rise 1 hour or until doubled in size.
5. Bake in 375°F standard oven 20 to 23 min. or until light golden brown. Cool in pans on wire racks 5 min. or until cool enough to handle.

### ICING

6. Mix all ingredients, except OREO Cookie Pieces, until smooth.
7. Dip tops of each roll halfway into Icing, allowing excess to drip off. Place on clean parchment paper-lined pans. Sprinkle with OREO Cookie Pieces. Let Icing set before serving.

### SUBSTITUTION

Omit Icing recipe and substitute your favorite cream cheese, fondant or donut icing.

Find more OREO Cookie recipe inspiration at [mondelezinternationalfoodservice.com](https://mondelezinternationalfoodservice.com)

## Fudge Fritters made with NUTTER BUTTER Cookies

### NUTTER BUTTER FUDGE

- 18 oz. semisweet chocolate chips
- 14 oz. sweetened condensed milk
- ½ tsp. salt
- 7-½ oz. NUTTER BUTTER Peanut Butter Sandwich Cookies, crushed #105302
- 1-½ tsp. vanilla bean paste

### FUNNEL CAKE BATTER

- 8-¾ oz. whole milk
- 7-¾ oz. water
- 2 eggs
- ½ tsp. vanilla bean paste
- 17 oz. all-purpose flour
- ¼ cup granulated sugar
- 1 Tbsp. baking powder
- ¼ tsp. salt

### NUTTER BUTTER FUDGE

1. Combine chocolate chips, condensed milk and salt in top of double boiler and set over simmering water. Cook on medium heat, stirring until chocolate is melted. Remove from heat. Stir in crushed cookies and vanilla paste until combined. Spoon mixture into 6x6-inch baking pan lined with parchment paper and coated with nonstick spray. Refrigerate until firm.
2. Unmold chilled fudge from pan and cut into 1x1-inch cubes. Place on sheet pan. Cover with plastic wrap and freeze several hours or overnight.

### FUNNEL CAKE BATTER

3. Whisk milk, water, eggs and vanilla paste in large bowl. Whisk flour, sugar, baking powder and salt in separate bowl. Gradually add dry ingredients to liquid mixture, whisking until smooth.
4. For each serving, dip three frozen fudge pieces into Funnel Cake Batter. Immediately fry in 375°F deep fryer 2 to 3 min. or until outside is golden brown and fudge is gooey.

### TIP

This recipe makes 80 pieces of NUTTER BUTTER Fudge. Store remaining fudge in freezer. The Funnel Cake Batter is enough to coat 30 pieces (10 servings) of fudge.

Find more NUTTER BUTTER Cookie recipe inspiration at [mondelezinternationalfoodservice.com](https://mondelezinternationalfoodservice.com)

## Pumpkin Pie Pops made with NILLA Wafers

### CRUST

- 6-½ oz. crushed NILLA Wafers #772011
- 6 oz. granulated sugar
- 3 oz. melted unsalted butter

### PUMPKIN PIE FILLING

- 4-¼ oz. granulated sugar
- ½ tsp. salt
- ½ tsp. ground cinnamon
- ½ tsp. ground ginger
- ½ tsp. ground cloves
- 10 oz. canned pumpkin puree
- 2-½ oz. liquid eggs
- 8-¼ oz. evaporated milk
- 6 oz. crushed NILLA Wafers #772011
- 14 popsicle sticks

### WHITE CHOCOLATE DIP

- 7 oz. white chocolate
- 1-½ oz. raw organic cacao butter

### CRUST

1. Line bottom of 8-1/2-inch square pan with parchment paper. Combine crust ingredients in bowl. Press 1 cup mixture evenly onto bottom of prepared pan. Reserve remaining mixture.
2. Bake in 350°F convection oven 5 to 7 min. or until golden brown. Cool completely in pan on wire rack. Freeze at least 1 hour or until ready to use.
3. Meanwhile, line half-sheet pan with parchment paper. Spread remaining crust mixture evenly onto bottom of pan. Bake 7 min. or until golden brown and crisp. Cool in pan, then refrigerate. When ready to use, crush into crumbs. (Yield will be about 2 cups.)

### PUMPKIN PIE FILLING

4. Mix sugar and seasonings in bowl. Stir in pumpkin and eggs until well blended. Gradually stir in evaporated milk. Fold in NILLA Wafer crumbs. Let stand at least 20 min. but no longer than 1 hour to allow cookies to hydrate.
5. Pour pumpkin mixture over frozen crust. Sprinkle with reserved baked crust crumbs. Cover loosely with a piece of parchment paper and aluminum foil. Bake in 425°F standard oven 15 min. Reduce oven temperature to 350°F. Bake an additional 40 to 50 min. or until cake tester inserted near center comes out clean. Remove foil and parchment. Refrigerate until completely cooled.
6. Unmold pan, remove parchment and cut into 14 triangular pieces. Insert one popsicle stick into each piece. Return to freezer.

### WHITE CHOCOLATE DIP

Melt chocolate and cacao butter in double boiler over warm water. Keep warm. Dip each Pumpkin Pie Pop into mixture. Freeze until ready to serve.

Find more NILLA Wafer recipe inspiration at [mondelezinternationalfoodservice.com](https://mondelezinternationalfoodservice.com)