



UPSIDE DOWN CHOCOLATE COBBLER

Chocolate Ganache Filled Cookie Cobbler with Vegan Chocolate Chip Cookie Dough. Top with Oat Milk Ice Cream!

Yield: 12 portions



INGREDIENTS

24 Each **RICH'S** Chocolate Chip Vegan Cookie Dough, 1.5oz (#38731)

3/4 C All Purpose Flour

1/2 C Sugar

1/2 C Brown Sugar

1/4 tsp. Salt

2 tbsp. Cocoa powder

1 C Boiling Water

1/2 C **RICH'S** Oat Milk Soft Serve Base, Vanilla, 4 8-Lb Cartons (#18245)

DIRECTIONS

- 1 Mix together the flour, sugar, brown sugar, salt and cocoa powder. Pour boiling water over mixture and whisk thoroughly until fully combined. The mixture should resemble cake batter.
- 2 Spray each 7 oz ramekin with canola oil or pan spray and press two cookies into each ramekin pushing the cookie up the sides to form a cup.
- 3 Scoop 2 T of the mixture on top of the cookie cup and bake at 325 degrees for 8-12 minutes.
- 4 Serve with a scoop of Oat Milk Ice Cream.