



## peppermint sugar cookies;

1. (peh-purr mynt shoo-gahr koo-keez ) *noun*. Softbatch sugar cookies dipped in white chocolate and sprinkled with crushed peppermint.
2. Produces 32 servings.
3. Preparation 1 hour.
4. Oven temperature set to 350.

### Ingredients;

#### *Cookies*

- 1½ c. sugar
- ¾ tsp. peppermint extract
- 1 ¼ c. flour
- ½ tsp. salt

#### *Topping*

- 2 Tbsp. shortening

1 c. butter

1 egg + 1 egg yolk

1 tsp. vanilla

½ tsp. cream of tartar

1 tsp. baking soda

1½ c. white chocolate chips

¼ c. crushed candy canes

### Instructions;

#### *Cookies*

1. Cream together butter and sugar. Add in egg, egg yolk, peppermint extract, and vanilla and mix until combined.
2. In a separate bowl whisk together, flour, cream of tartar, salt, and baking soda.
3. Slowly add flour mixture to butter mixture and mix until combined. Make sure all flour mixture is incorporated by hand if necessary.
4. Scoop out balls, and flatten slightly. Lay on a paper-lined baking sheet, and bake 10-11 minutes. Cookies may appear under-baked. Allow to rest several minutes.

#### *Topping*

5. In a microwave-safe bowl, combine chocolate chips and shortening. microwave on 20 second increments, stirring, until melted.
6. Dip cooled cookies in chocolate, then top with crushed candy canes.