

PEPPERMINT COOKIE

Throw on an apron and try out this refreshing twist on a traditional sugar cookie! This recipe combines the delight of freshly baked cookies with the added crunch of peppermint candy for a perfect holiday treat. Family and friends of all ages are sure to enjoy this one.

Yield: 48 servings

Serving Size: 1 cookie

Ingredients

- 3/4 cup **sugar** + more for sprinkling
- 1/2 cup **butter**
- 1 **large egg**
- 1/2 tsp **vanilla extract**
- 1/8 tsp **peppermint extract** (optional)
- 1 1/3 cups **all-purpose flour**
- 1 tsp **cream of tartar**
- 1/2 tsp **baking soda**
- 1/2 tsp **salt**
- 1/2 cup crushed **peppermint candies** or **candy canes**

Instructions

1. Heat oven to 350°F. Line cookie sheets with parchment paper, set aside.
2. Combine the sugar, butter, egg, vanilla, and peppermint extract in a bowl; beat at medium speed, scraping bowl often, until creamy. Add flour, cream of tartar, baking soda and salt; beat at low speed until well mixed.
3. Fold in the crushed peppermint candy. Using a tablespoon, drop dough onto cookie sheets 2 inches apart. Sprinkle lightly with sugar granules.
4. Bake for 8-10 minutes or until the edges are lightly browned. Cool for 1 minute on cookie sheet, then remove to cooling rack. Let cool completely before serving.

Per Serving: Calories 70, Carbohydrates 10 g, Protein 0.8 g, Saturated Fat 2 g, Sodium 3 mg, Fiber 0.2 g, Sugars 5 g

This recipe is featured in the December 2021 issue of Beyond the Kitchen and was adapted from Land O'Lakes.