

Peppermint Crush Cookies

- 1 cup (2 sticks) butter, softened
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 tsp salt
- 1 tsp peppermint extract
- 2½ to 3 cups self-rising flour
- 2 cups chocolate chips (mixture of semisweet and milk chocolate), plus more for decorating
- 1 cup peppermint candies or candy canes, crushed

1. Preheat oven to 350°F.
2. In a large mixing bowl combine butter, sugars, eggs, salt and peppermint; beat with an electric mixer on medium speed until just combined. Add 2½ cups flour, 1 cup at a time, beating until well combined. If dough is sticky, add more flour in ¼-cup increments until smooth. Stir in chocolate chips.
3. With your hands or an ice cream scoop, shape 2 Tbsp dough to form each cookie. Dip tops into peppermint candy. Place candy-side-up on baking sheets; decorate with chocolate chips. Bake 10 to 13 minutes. Let cookies cool on baking sheet briefly; transfer to a wire rack to cool. **Makes 2 dozen**

Sweet Treats

