

MINT CHOCOLATE BLOSSOM COOKIES

INGREDIENTS:

½ cup (1 stick) unsalted butter, softened
1 ¼ cups granulated sugar
1 egg
1 teaspoon LorAnn Organic Madagascar Vanilla Extract
8 to 10 drops LorAnn Peppermint Oil (or ½ teaspoon LorAnn Peppermint Bakery Emulsion)
1 ½ cups all-purpose flour
½ cup Dutch-process cocoa powder
½ teaspoon salt (preferably sea salt)
¼ teaspoon baking powder
White sanding sugar (for rolling)
36 white chocolate striped candies such as Hershey's Hugs



DIRECTIONS:

1. Preheat oven to 350°F. Line baking sheet with parchment paper. Remove foil from candies.
2. In a medium bowl, whisk together the flour, cocoa, salt and baking powder; set aside.
3. Cream together the butter and sugar until fluffy, about 2 to 3 minutes. Add the egg, vanilla and peppermint and beat together until well blended.
4. Stir in the dry ingredients.
5. Chill dough 30 minutes in refrigerator.
6. Roll into approximately 1" balls and roll each ball into the sanding sugar to coat.
7. Bake for 11 to 14 minutes. Remove from oven and press one chocolate kiss into the middle of each cookie. Allow cookies to cool completely. Store in airtight container or freeze for longer storage.

Makes about 3 dozen cookies.