

Chocolate-Mint Thumb Cookies

Ingredients:

125 ml butter, softened
125 ml powdered sugar
3 ml peppermint extract
1 egg yolk
6- 8 drops green food colouring
280 ml flour
2 ml baking powder
Pinch of salt
80 ml dark chocolate chips
20 ml whipping cream
25 ml butter/margarine
2 mini candy canes, crushed



Directions:

- 1 Heat oven to 350°F. Line cookie sheet with parchment paper.
- 2 In large bowl, beat 125 ml butter/margarine and the powdered sugar with electric mixer on medium speed until light and fluffy. Beat in peppermint extract, egg yolk and food colouring until blended. On low speed, beat in flour, baking powder and salt.
- 3 Shape dough into 1-inch balls; place 2 inches apart on cookie sheets. Using end of handle of wooden spoon, press a deep well into center of each cookie.
- 4 Bake 10 to 12 minutes or until set. Reshape wells with end of handle of wooden spoon. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
- 5 In medium microwavable bowl, microwave chocolate chips, cream and 25 ml butter/margarine on High for 1 minute, stirring frequently, until chocolate is melted and mixture is smooth. Fill each well with about 5 ml chocolate mixture; garnish with candy cane pieces. Refrigerate until chocolate is set. (approx. 30 minutes.)