

# Peppermint Pat Cookies

From the Kitchen of Angie Elkins



## Ingredients

¾ cup butter

¼ cup sugar

1 large egg

1 tsp vanilla extract

1 tsp peppermint extract

2 cups all purpose flour

½ cup finely crushed peppermint

Extra sugar to roll dough in

## Instructions

1. Preheat oven to 325 degrees. Beat butter at medium speed until creamy.
2. Gradually add sugar, then the egg.
3. Stir in both extracts.
4. After adding the extracts, gradually add flour until creamy.
5. Stir in crushed candy. Shape into balls and roll in sugar.
6. Place 2 inches apart on an ungreased pan.
7. Bake at 325 for 10–12 minutes.

