



## Peppermint Cookies

 Popular

READY IN



45 min.

SERVINGS



36

CALORIES



66 kcal

DESSERT

### Ingredients

- 2 cups pillsbury best® all purpose flour
- 0.8 teaspoon baking soda
- 0.5 cup firmly brown sugar packed
- 0.8 stick baking sticks butter flavor all-vegetable shortening crisco®
- 1 large eggs
- 2 tablespoons milk
- 0.8 cup peppermint candies hard divided crushed
- 1 teaspoon salt

- 0.5 cup sugar
- 1 tablespoon vanilla extract

## Equipment

- bowl
- baking sheet
- oven
- hand mixer

## Directions

- Heat oven to 350 degrees F.
- Beat shortening, brown sugar, sugar, milk and vanilla in large bowl of electric mixer on medium speed until well blended. Beat in egg.
- Combine flour, salt and baking soda.
- Mix into shortening mixture at low speed just until blended. Stir in 1/2 cup crushed candy. Shape into 1-inch balls.
- Place 2-inches apart on ungreased baking sheet.
- Bake 8 to 10 minutes or until lightly browned. Immediately sprinkle each cookie with about 1/4 teaspoon crushed candy. Cool 2 minutes.
- Remove to rack to cool completely.
- To have enough crushed candy for this recipe, use 9 medium candy canes or 36 peppermint hard candies.

## Nutrition Facts



## Properties

Glycemic Index:7.03, Glycemic Load:8.13, Inflammation Score:-1, Nutrition Score:1.1599999994804%

## Nutrients (% of daily need)

Calories: 65.64kcal (3.28%), Fat: 0.26g (0.39%), Saturated Fat: 0.08g (0.47%), Carbohydrates: 14.51g (4.84%), Net Carbohydrates: 14.32g (5.21%), Sugar: 8.24g (9.15%), Cholesterol: 5.27mg (1.76%), Sodium: 90.74mg (3.95%), Alcohol: 0.12g (100%), Alcohol %: 0.82% (100%), Protein: 0.92g (1.85%), Selenium: 2.85µg (4.07%), Vitamin B1: 0.06mg (3.71%), Folate: 13.39µg (3.35%), Manganese: 0.05mg (2.54%), Vitamin B2: 0.04mg (2.51%), Vitamin B3: 0.42mg (2.08%), Iron: 0.37mg (2.06%), Phosphorus: 11.24mg (1.12%)