



Peppermint Crescents

READY IN



45 min.

SERVINGS



36

CALORIES



128 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 cup butter softened
- ☐ 2 cups flour all-purpose
- ☐ 2 tablespoons milk
- ☐ 36 servings peppermint candies hard crushed
- ☐ 1.3 teaspoons peppermint extract divided
- ☐ 1.7 cups powdered sugar divided
- ☐ 36 servings powdered sugar sifted
- ☐ 0.1 teaspoon salt

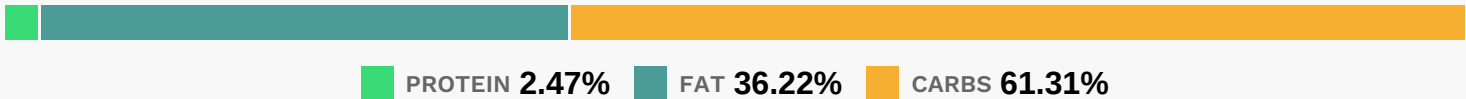
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy. Gradually add 2/3 cup powdered sugar, 1 teaspoon peppermint extract, and salt, beating well. Gradually add flour, beating until blended.
- ☐ Divide dough into 3 portions; divide each portion into 12 pieces.
- ☐ Roll each piece into a 2-inch log, curving ends to form a crescent.
- ☐ Place crescents 2 inches apart on lightly greased baking sheets.
- ☐ Bake at 325 for 15 to 18 minutes or until lightly browned. Cool 5 minutes. Carefully roll warm cookies in sifted powdered sugar. Cool completely on wire racks.
- ☐ Stir together milk, remaining 1 cup powdered sugar, and remaining 1/4 teaspoon extract until smooth.
- ☐ Drizzle cookies with icing, and sprinkle with crushed candies, gently pressing. Store in airtight containers.

Nutrition Facts



Properties

Glycemic Index:6.47, Glycemic Load:4.51, Inflammation Score:-1, Nutrition Score:1.2400000003045%

Nutrients (% of daily need)

Calories: 128.17kcal (6.41%), Fat: 5.21g (8.01%), Saturated Fat: 3.27g (20.42%), Carbohydrates: 19.83g (6.61%), Net Carbohydrates: 19.65g (7.14%), Sugar: 14.01g (15.57%), Cholesterol: 13.66mg (4.55%), Sodium: 49.36mg (2.15%), Alcohol: 0.05g (100%), Alcohol %: 0.21% (100%), Protein: 0.8g (1.6%), Vitamin B1: 0.06mg (3.69%), Selenium: 2.51µg (3.59%), Folate: 12.9µg (3.22%), Vitamin A: 158.93IU (3.18%), Manganese: 0.05mg (2.41%), Vitamin B2: 0.04mg (2.37%), Vitamin B3: 0.41mg (2.07%), Iron: 0.33mg (1.84%), Vitamin E: 0.15mg (1.01%)