

PEPPERMINT MELTAWAYS

Contributed by
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Ingredients:

1 cup butter, softened
1/2 cup powdered sugar
1/4 teaspoon peppermint extract
1 1/4 flour
1/2 cup cornstarch

Frosting:

2 tablespoons butter softened
2 tablespoons milk
1/4 teaspoon peppermint extract
2 drops red food coloring (optional)
1 1/2 cups powdered sugar
crushed candy canes

Directions:

Cream butter and sugar until light and fluffy. Beat in extract. In another bowl, whisk together flour and cornstarch; gradually beat into creamed mixture. Refrigerate 30 minutes or until firm enough to handle

Preheat oven to 350. Shape dough into 1 inch balls and place on ungreased cookie sheet. Bake 9-11 minutes or until light brown. Remove from oven and cool completely

In small bowl, beat butter until creamy. Beat in milk, extract and food coloring. Gradually beat in sugar until smooth. Spread over cookies and sprinkle with crushed candy canes.