

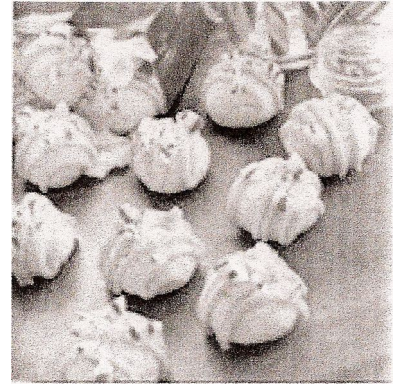
PEPPERMINT MELTAWAYS

Preparation time: 45 min Baking time: 12 min

Yield: 4 dozen cookies

Cookie Ingredients:

- 1/2 cup powdered sugar
- 1 cup butter, softened
- 1/2 teaspoon peppermint extract
- 1 1/4 cups all-purpose flour
- 1/2 cup cornstarch



Glaze Ingredients:

- 1 1/2 cups powdered sugar
- 2 tablespoons butter, softened
- 1 to 2 tablespoons milk
- 1/4 teaspoon peppermint extract
- 2 to 3 drops red food color, if desired
- Candy canes or hard peppermint candy, crushed

Combine sugar, butter and 1/2 teaspoon peppermint extract in large bowl. Beat at medium speed, scraping bowl often, until creamy. Reduce speed to low; add flour and cornstarch. Beat until well mixed. Cover; refrigerate until firm (30 to 60 minutes).

Heat oven to 350°F. Shape rounded teaspoonfuls of dough into 1-inch balls. Place 2 inches apart onto ungreased cookie sheets. Bake for 12 to 15 minutes or until edges are lightly browned. Let stand 1 minute; remove from cookie sheets. Cool completely.

Meanwhile, combine 1 1/2 cups powdered sugar, 2 tablespoons butter, 1/4 teaspoon peppermint extract and enough milk for desired glazing consistency in small bowl. Stir in food color, if desired. Drizzle over cooled cookies. Immediately sprinkle with crushed candy.