**Mint Chocolate Chip**
1 pouch Betty Crocker sugar cookie mix
½ cup butter, softened
¼ tsp mint extract
6 drops of green food coloring
1 egg
1 cup crème de menthe baking chips
1 cup semisweet chocolate chips

Mix cookie mix, butter, extract, food color and egg in bowl, until soft dough forms. Stir in crème de menthe baking chips and chocolate chips. Using small cookie scoop or teaspoon, drop dough 2 inches apart on ungreased cookie sheet. Bake at 350 degrees for 8 to 10 minutes. Cool 3 minutes.

Makes about 3 dozen cookies.

**Oreo Truffles**
1 package Oreo (or generic brand) cookies
1 8 oz. package cream cheese, softened
1 package of almond bark


**Peanut Butter Chocolate Chip**
1 package Betty Crocker Peanut Butter Cookie Mix
1 package chocolate chips

Follow directions on the cookie mix package and add chocolate chips when mixed. Makes 3 dozen 2-inch cookies.

**Turtle Pretzels**
Small pretzel twists
Rolos
Pecan Halves

Preheat oven 300. Place pretzels on parchment paper on cookie sheet. Place one Rolo on each pretzel. Heat in oven for 3 minutes. Press one pecan half on Rolo. Let stand until set.

**Party Mix**
1 box of each: wheat, rice, corn Chex cereal
1 large package of pretzel sticks
1 large or two small packages of bugles
2 ½ cups of oil (canola or sunflower)
1 Tablespoon dill weed
1 Tablespoon red pepper
2 packages of buttermilk Hidden Valley Dressing

Put first 3 ingredients in large plastic bag (I used a kitchen garbage bag) In a measuring cup pour oil add dill weed, red pepper, & hidden valley dressing, then whisk till all ingredients are mixed pour over all the ingredients in the bag. Tie the bag or use a twist tie then continually turn the bag over about 6 or 7 times, let it rest about an hour or so then turn it over again continue doing it about 3 or 4 more times. The next day turn the bag again around 2 or 3 more times. When done put the party mix in a sealed container. The recipe makes around 32 cups.

**Peppermint Crunch Dark Chocolate Cake Mix Cookies**
1 box Dark Chocolate Cake Mix {15.25 oz.}
1 bag Andes Peppermint Crunch Baking Chips {10 oz.}
1/2 cup Canola or Vegetable Oil
2 eggs

Directions
Combine cake mix, eggs, and oil in large mixing bowl, and beat well. Stir in Peppermint Crunch Baking Chips Chill dough in refrigerator for 20 minutes Drop onto ungreased non-stick cookie sheet in rounded balls. Bake for approx. 8 – 9 minutes {or until done) at 350 degrees.
ENJOY!!
**Chocolate-Mint Thumbprints**

1 cup butter, softened  
1 cup powdered sugar  
1 1/2 tsp. peppermint extract  
2 egg yolks  
16 drops of green food coloring  
2 1/4 cups of flour  
1/2 tsp. baking powder  
1/4 tsp. salt  
3/4 cup chocolate chips  
3 Tbsp whipping cream  
3 Tbsp butter  
Andes Mints or Hersey’s Mint Truffle Kisses cut in half  

Pre-heat oven to 350. In a large bowl, beat butter and powdered sugar on medium speed until light and fluffy. Beat in peppermint extract, egg yolks and food coloring until blended. On low speed, beat flour, baking powder, and salt. Shape into 1-inch balls and place 2 inches apart on cookie sheet. Using the end of the handle of a wooden spoon, press a deep well into the center of each cookie.

Bake 10-12 minutes. Reshape wells with the end of the wooden spoon, press a deep well into the center of each cookie. Cool 2 minutes and then remove from cookies sheets to cooling racks. Cool completely about 15 minutes. In a medium bowl, microwave chocolate chips, cream and 3 Tbsp butter on high about 1 minute, stirring frequently until chocolate is melted and mixture is smooth. (I found that using a double boiler instead of the microwave worked very well.) Fill each well with about 1 tsp of chocolate mixture and garnish with the candy piece. Let stand about an hour until chocolate is set.

**Peppermint Bonbon Cookies**

8 oz semisweet chocolate, chopped  
1/2 cup butter  
1 1/2 oz unsweetened chocolate, chopped  
1/2 cup finely crushed candy canes  
6 Tbsp sugar  
3 large eggs  
1 tsp. vanilla  
1 tsp. peppermint extract  
1 1/2 cup flour  
3/4 tsp baking powder  
1/4 tsp salt  
1/2 cup chocolate chips  
Additional crushed candy canes  
1/2 cup powdered sugar (optional)  
2 1/2 tsp milk (optional)  
1/2 cup chocolate chips melted (optional)  

Combine first 3 ingredients in a double boiler, cook over low heat until chocolate melts and mixture is smooth, stirring occasionally. Remove from heat and stir in 1/2 cup candy canes and 6 Tbsp sugar. Let cool 30 minutes. Add eggs to melted chocolate, 1 at a time, stirring well after each. Stir in extracts. Combine flour, baking powder, and salt; add to chocolate mixture, stirring until combined. Stir in chocolate chips. Cover and chill dough 2 hours or until firm enough to shape. Shape into 1 1/2 inches balls; place on cookie sheet. Bake at 325 for 12-13 minutes or until cookies are puffed and cracked on top. (Do not overbake.) Sprinkle crushed candy canes onto cookies and press lightly into cookies. Let cookies cool 5 minutes and then transfer to wire rack to cool completely. Whisk together powdered sugar and milk; drizzle over cookies if desired. Drizzle with melted chocolate if desired. Let cookies stand until glaze and chocolate are firm.