



Mrs. Claus's Candy Lasses

Preheat oven to 350
Grease Cookie Sheets
Makes 3 Dozen Cookies

Ingredients:

1 ½ Cups of Flour
½ teaspoon Baking Powder
½ teaspoon Salt
½ teaspoon Cinnamon
½ teaspoon Nutmeg
¼ teaspoon Ginger
2/3 Cups of Butter (softened)
¼ Cup Sugar
¼ Cup Brown Sugar
1 Egg
2 Tablespoons Molasses
½ Cup Crushed Peppermint Stick Candy

Preparation:

In separate bowl add flour, baking powder, salt, cinnamon, nutmeg, and ginger. Mix together with fork or pastry blender. Set aside.

Next, in mixing bowl, cream softened butter, sugar, and brown sugar. Cream until all the ingredients are mixed well.

Blend in the egg and molasses, beat well.

Add the dry ingredients, a little at a time, mixing well.

Finally, add the crushed peppermint.

Drop by teaspoons onto the greased cookie sheets.

Bake in 350 Degree Oven for 12 to 15 minutes. Cool 5 minutes before you remove cookies to cooling rack. If desired you can frost the cookies with the following Peppermint Frosting.

Peppermint Frosting

Ingredients

2 Cups of Confectioners Sugar
½ teaspoon Vanilla
2 Tablespoons Butter (softened)
2 teaspoons Crushed Peppermint Candy
Red Food Coloring
1 to 3 Tablespoons of Milk

Preparation

In a bowl combine the confectioners sugar, vanilla and butter. Add the peppermint candy and a few drops of red food coloring. Stir, then add 1 to 3 Tablespoons of milk until you get the desired consistency you want. Frost cooled cookies.