



Mint Chocolate Truffle Cookies

Prep Time: 15 min

Total Time: 2 hr 27 min

Makes: About 44 cookies

Ingredients

- 6 squares *Baker's* Semi-Sweet Baking Chocolate
- 3/4 cup (1-1/2 sticks) butter
- 1 cup sugar
- 2 eggs
- 1-3/4 cups flour
- 1/2 tsp. *Calumet* Baking Powder
- 1/3 cup chopped candy canes



Mint Chocolate Truffle Cookies (2/2)

Directions

1 PREHEAT oven to 350°F. Microwave chocolate and butter in large microwavable bowl on HIGH 2 minutes or until butter is melted. Stir until chocolate is completely melted. Stir in sugar. Add eggs, 1 at a time, mixing until well blended after each addition. Add combined flour and baking powder; mix well. (Dough will be very soft.) Cover and refrigerate at least 2 hours or overnight.

2 ROLL heaping teaspoonfuls of dough into 1-inch balls. Place, 2 inches apart, on greased baking sheets.

3 BAKE 10 to 12 minutes or until tops are set. (Do not overbake.) Immediately sprinkle with chopped candy canes. Cool 1 minute on baking sheets. Remove to wire racks; cool completely.

NUTRITION (PER SERVING, 2 COOKIES): CALORIES 180, FAT 9 g (SAT 5 g), CHOL 35 mg, SODIUM 65 mg, CARB 23 g, FIBER 1 g, SUGARS 13 g, PROTEIN 2 g, DV VIT A 4%, DV VIT C 0%, DV CALCIUM 0%, DV IRON 6%

Size It Up

Chocolate and mint make a terrific winter combination. Enjoy a serving of these truffle cookies at your holiday celebrations.

Make-Ahead

After cookies are completely cooled, wrap in plastic wrap and place in airtight container or resealable freezer-weight plastic bag. Cookies can be frozen for up to 1 month. Thaw cookies at room temperature before serving.