

Candy Cane Snowball Cookies

Ingredients

1-1/2 cups confectioners' sugar
1-1/4 cups unsalted butter, room temperature
1 egg, room temperature
1 teaspoon peppermint extract
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
3/4 teaspoon sea salt
1 cup Andes Peppermint Crunch baking pieces (or finely crushed peppermint candy canes)
Granulated sugar for rolling cookies

Instructions

In a medium-sized bowl, whisk the flour, baking powder, and sea salt together. Set aside.

In the bowl of a standing mixer, beat the powdered sugar and butter together until creamy, about 2 minutes.

Add the egg, peppermint extract, and vanilla and beat until thoroughly combined.

Add the flour mixture and using low speed, stir until well blended.

Add the peppermint candy and stir just until combined.

Refrigerate 30 to 60 minutes.

Preheat oven to 350 degrees.

Form the dough into 1-inch balls and roll in granulated sugar.

Place on a parchment-lined baking sheet, 12 cookies per sheet.

Bake for 10 to 12 minutes. The bottoms of the cookies should just start to turn golden. Remove before the edges turn brown.

Allow the cookies to cool on the baking sheet for 5 minutes then remove and cool completely.

Makes approximately 4 dozen cookies, depending on size.