

PEPPERMINT CRESCENTS

Ingredients

1 cup butter, softened	2 cups powdered sugar, divided
2/3 cup powdered sugar, sifted	2 1/2 Tbsp milk
1 tsp peppermint extract	1/4 tsp peppermint extract
1/8 tsp salt	Coarsely crushed hard peppermint candy
2 1/2 cups all-purpose flour	

Directions

1. Beat butter at medium speed with an electric mixer until creamy. Add 2/3 cup powdered sugar, 1 tsp peppermint extract, and salt; beat well. Gradually add flour to butter mixture, beating at low speed just until blended after each addition. Divide dough into thirds; cover and chill 30 minutes.
2. Working with 1 portion of dough at a time, divide each portion into 12 pieces. Roll each piece into a 2-inch log; curve ends of each log to form a crescent. Place crescents 2 inches apart on lightly greased baking sheets.
3. Bake at 325 for 18 minutes or until lightly browned. Cool 1 minute on baking sheets. Carefully roll warm cookies in 1 cup powdered sugar, and then cool completely on wire racks.
4. Combine remaining 1 cup powdered sugar, milk, and 1/4 tsp peppermint extract, stirring until smooth. Drizzle icing over cookies; sprinkle with crushed peppermint, pressing gently. Let icing set before serving. Store cookies in an airtight container.

Yield: 3 dozen

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