

Mint Snowballs

Ingredients

1/2 cup of icing sugar
1/2 cup of butter
1/2 cup shortening
1/2 tsp of peppermint extract
2 cups of all purpose flour
1/2 tsp salt

Thin icing Coconut

Cream sugar, butter, shortening and peppermint extract
thoroughly.

Measure flour onto square of wax paper, add salt, stir well to
blend.

Add blended dry ingredients to creamed mixture, mix well.
Shape into 1" balls and place on an ungreased cookie sheet.
Bake at 400 degrees for or 8—10 mins. Cool on cookie rack.
Dip tops into thin icing and then into the coconut. Makes 4
dozen.

You can add food colouring to the icing for a more festive look.

Enjoy!

Sue



11641 Lairy Street
Maple Ridge, British Columbia
Canada V2X 5A2
www.quiltedescapes.net

Tel: 604-467-6799
Toll Free: 1-877-333-6799
Cell: 604-619-9269
Fax: 604-467-9481
E-mail: suequilt1@shaw.ca

