

Mint Meltaway Cookies

1 cup butter
1 cup powdered sugar
1 tsp vanilla extract

1/4 tsp peppermint extract
2 cups all-purpose flour

2 cups semisweet chocolate
2 Tbs vegetable shortening

*Refreshing and cool,
these cookies
make a delightful
accompaniment
to gelato
or ice cream.*

In a mixing bowl, beat butter and sugar with an electric mixer until light and fluffy. Add extracts and blend well. Gradually add flour, beating until well mixed.

Divide dough into two balls. Roll each ball into 1½-inch diameter logs. Wrap in wax paper and twist ends to seal. Chill for 30 minutes or until firm.

Preheat oven to 375°F. Slice dough into ¼-inch cookies and place on ungreased baking sheets about 1 inch apart. Bake 8 to 10 minutes or until the edges are lightly browned. Remove to a wire rack to cool.

In a heavy-bottom saucepan over low heat, melt chocolate and shortening. Dip half of each cookie into the chocolate; shake off excess chocolate. Place on wax paper to harden.

Makes 5 dozen cookies.

Macaroons

3 large egg whites
1 cup granulated sugar
1 tsp vanilla extract
½ tsp almond extract
3 cups flaked coconut

Preheat oven to 325°F. Line a large baking sheet with parchment paper.

In a large mixing bowl, beat egg whites with an electric mixer on high until soft peaks form. Gradually beat in sugar, then extracts. Continue to beat until stiff peaks form. Fold in coconut.

Drop by rounded teaspoonfuls 2 inches apart onto prepared baking sheet. Bake for 16 to 18 minutes or until very lightly browned. Slide parchment paper onto wire rack and cool thoroughly. Once cool, carefully remove macaroons from paper. Store in an airtight container.

Makes about 30 cookies.

