

Bunnee Mint Cookies



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Cookiees

6 ounces pastel butter mints
1 cup butter, softened
1/4 cup granulated sugar
2 eggs
1 1/2 teaspoons vanilla extract
1 package Yumree Yumree Cookiees mix
2 teaspoons cream of tartar

Topping

Decorator sugars of various colors

In a food processor, chop mints into a fine powder.

In a large bowl, beat butter until creamy. Add sugar and mint powder. Mix well. Add eggs and vanilla. Mix well.

In a medium bowl, combine Yumree Yumree Cookiees mix and cream of tartar. Mix well. Add dry ingredients to butter mixture. Mix well, scraping sides of bowl often. Cover and refrigerate dough for at least 1 hour.

Roll teaspoons of batter into 1 inch balls. Roll and coat balls in various colored decorator sugars. Place balls onto an ungreased baking sheet about 2 inches apart.

Bake at 350 degrees for 8 to 9 minutes. Cool cookies on baking sheet for 1 minute. Carefully remove baked cookies from baking sheet and cool on a wire rack.

Makes 4 to 5 dozen

Cook's Note: *Electric mixer and food processor required.*

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