



## Holiday Junior Mint Thumbprints

The hardest part of this recipe is finding those elusive little Junior Mints. If you are lucky enough to score some, you are lucky. If you can't find them, you can still make these cookies with regular Junior Mints but you won't feel like you are totally winning!

- ¾ cup butter
- ½ cup sugar
- 1 egg, separated
- 1 tsp Cookie Nip
- 2 cups all purpose flour
- ½ cup crushed soft peppermint like Bob's soft peppermint
- 2 boxes of Holiday Junior Mints

Crush peppermint coarsely and set aside. Beat butter, sugar, egg yolk, and Cookie Nip together. Slowly incorporate flour and Peppermint. In a small bowl, beat the egg white with a fork until frothy. Roll dough into ½" balls and make a dent in the top with your fingertip. Brush the egg white onto each cookie. Bake at 350 for 10 minutes. Remove from the oven. Place a Holiday Junior Mint in the well of each cookie and cook for two more minutes. Let the cookies rest on the stone for about five minutes before transferring them to a parchment covered tray to cool.

Recipe yields 3-4 dozen peppermint thumbprint cookies

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