



Noreen's Kitchen

White Chocolate Peppermint Drops

Ingredients

2 1/2 cups all purpose flour	1 teaspoon vanilla extract
2, 4 serving boxes instant vanilla pudding	2 eggs
1 teaspoon baking soda	1 bag peppermint crunch baking chips*
1 cup (2 sticks) butter, softened	1 bag white chocolate, melted*
1 cup powdered sugar	Colored sugar and sprinkles for decorating
1 teaspoon peppermint extract	

Step by Step Instructions

Preheat oven to 350 degrees.

Combine flour, pudding mix and baking soda in a bowl. Whisk together to combine, set aside.

Cream butter and sugar together in the bowl of an electric mixer until light and fluffy.

Add in peppermint and vanilla extracts and beat until well mixed.

Add eggs one at a time until each is combined well into the mixture.

Gradually add the flour mixture to the wet ingredients and mix until just blended.

Add peppermint crunch and give one more turn of the mixer to combine.

Drop by cookie dough by the tablespoon onto a baking sheet that has been lined with parchment paper.

Bake for 10 to 12 minutes or until the bottom edges just begin to lightly brown.

Remove from oven and allow to sit on the baking sheet for five minutes before moving to a wire rack to cool completely.

Glaze cooled cookies with melted white chocolate either by dipping the tops or by drizzling the chocolate through a pastry or zip top bag with a corner snipped off.

Decorate with colored sugar or sprinkles. Allow to dry before storing or packaging for gifts.

Cookies will last for up to two weeks if properly stored between layers of parchment in an airtight container.

NOTE: Bags of peppermint crunch and white chocolate chips are 10 ounces each.