



## COOKIES CALL FOR CRUSHED PEPPERMINTS

At Christmastime, what flavors do children cheer? The answer comes back with the unanimous choices: peppermint and chocolate. Both favorites come through loud and clear in Chocolate Mint Drops. The rich chocolate drop cookies are crunchy from crushed peppermint candies and hearty from quick or old fashioned oats. You'll want to replace the candy dish with these treats. Peppermint-colored stripes and swirls are designed from red and white confectioners sugar icings.

### CHOCOLATE MINT DROPS

Makes 4½ dozen

½ cup shortening, soft

1 cup sugar

¼ cup finely crushed  
peppermint candies

2 eggs

2 oz. (2 sq.) unsweetened  
chocolate, melted

¼ cup milk

1 teaspoon vanilla

2 cups sifted all-purpose flour

1 teaspoon baking powder

½ teaspoon salt

1 cup quick or old fashioned  
oats, uncooked

Beat together shortening and sugar until creamy. Stir in finely crushed peppermint candies. Add eggs; beat well. Blend in chocolate, milk and vanilla. Sift together flour, baking powder and salt. Stir in oats. Chill dough 1 hour.

Drop by teaspoonfuls onto greased cookie sheets. Bake in preheated moderate oven (350 F.) about 10 minutes. Cool on wire racks. Frost with red and white confectioners sugar frostings.