

PEPPERMINT CHRISTMAS COOKIES

Ingredients:

3 cups of flour
½ cup nonfat dry milk
½ tsp baking powder
½ tsp salt
1/3 cup low salt chicken bouillon powder
2 eggs
½ tsp peppermint oil flavor (not extract)

Directions:

Heat the oven to 350 degrees. Mix all the ingredients together in a mixing bowl, adding the water slowly. Knead the dough for about 2 minutes. Roll the dough out on a floured surface to about 1/4" thick. Cut the cookies with the cookie cutters of your choice. Place cookies on a greased baking sheet and bake for 15 minutes. Flip the cookies over and bake for another 5 minutes. For crunchy cookies, turn off the oven and leave the cookies in the oven for another hour. Cool and store in an air tight container.

ENJOY!

