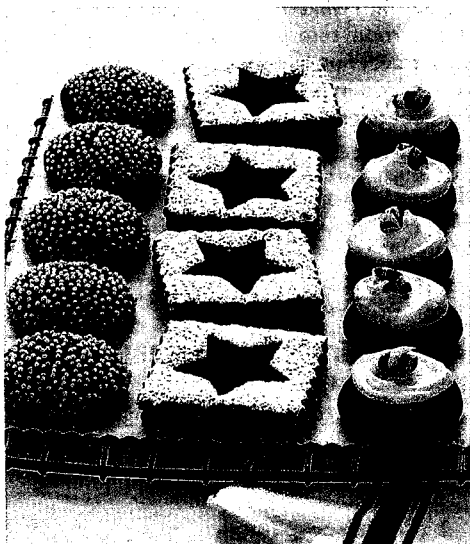


Christmas Cookies



Mint Brownie Bites

(also pictured on page 173)

Active time 35 minutes plus cooling

Bake time 7 minutes per batch

Makes 24 cookies

Brownie Bites

- $\frac{2}{3}$ c. all-purpose flour
- $\frac{1}{2}$ c. unsweetened cocoa
- $\frac{1}{2}$ tsp. baking powder
- Pinch salt
- $\frac{3}{4}$ c. granulated sugar
- 3 Tbsp. butter or margarine, melted and cooled
- 2 Tbsp. honey
- 1 tsp. vanilla extract
- 1 lg. egg white

Topping

- 1 c. confectioners' sugar
- 1 Tbsp. milk
- 1 Tbsp. butter or margarine, softened
- $\frac{1}{2}$ tsp. peppermint extract
- 2 oz. white chocolate, melted and cooled
- 2 oz. round hard peppermint candies, broken into chunks

1. Prepare Brownie Bites: Preheat oven to 350°F. Grease large cookie sheet.

2. In large bowl, combine flour, cocoa, baking powder, and salt. In medium bowl, whisk sugar, butter, honey, vanilla, and egg white until blended. Stir sugar mixture into flour mixture; then, with hand, press dough just until blended.

3. With greased hands, shape dough into 1-in. balls and place on prepared cookie sheet 2 inches apart; press to flatten slightly. Bake 7 to 8 minutes or until brownies have cracked slightly. Transfer to wire rack to cool.

4. Prepare Topping: In medium bowl, whisk confectioners' sugar and milk until smooth. Whisk in butter and extract, then whisk in melted chocolate until smooth. Swirl 1 teaspoon topping on each cookie. Top each frosted cookie with 1 candy piece. Store in tightly sealed container with waxed paper between layers at room temperature up to 3 days or in freezer up to 1 month.

EACH COOKIE About 105 calories, 1 g protein, 20 g carbohydrate, 3 g total fat (2 g saturated), 1 g fiber, 6 mg cholesterol, 40 mg sodium.