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Peppermint Shortbread Bites



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Crunchy bits of peppermint candy tastefully top melt-in-your-mouth sugar cookies.

Prep Time

25

Minutes

Total Time

2:00

Hrs:Mins

Makes

64

cookies



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- 1 cup butter, softened (do not use margarine)
- 1/2 cup powdered sugar
- 2 cups Gold Medal® all-purpose flour
- 1 teaspoon peppermint extract
- 3 tablespoons finely crushed hard peppermint candies (about 6 candies)
- 1 tablespoon granulated sugar
- 3 oz vanilla-flavored candy coating (almond bark), melted

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1. In large bowl, beat butter and powdered sugar with electric mixer on medium speed until fluffy. On low speed, beat in flour and peppermint extract.
2. On ungreased cookie sheet, pat dough into 6-inch square, about 3/4 inch thick. Cover; refrigerate 30 minutes.
3. Heat oven to 325°F. On cookie sheet, cut dough into 8 rows by 8 rows, making 64 squares. With knife, separate rows by 1/4 inch.
4. Bake 28 to 35 minutes or until set and edges are just starting to turn golden. Meanwhile, in small bowl, mix crushed candy and granulated sugar. In small resealable food-storage plastic bag, place melted candy coating. Seal bag; cut tiny hole in corner of bag.
5. Do not remove cookies from cookie sheet. Pipe candy coating over cookies. Before candy coating sets, sprinkle candy mixture over cookies. Place cookies to cooling racks. Cool completely, about 30 minutes.

Make the Most of This Recipe With Tips From The Betty Crocker® Kitchens

Kitchen Tips

To crush candy, place in a freezer plastic bag and seal, then pound with the flat side of a meat mallet or a rolling pin.

These cookies will keep their shape better during baking if they're very cold when you put them in the oven.

Nutrition Information:

1 Serving (1 Cookie) Calories 50 (Calories from Fat 30), Total Fat 3 1/2g (Saturated Fat 2g, Trans Fat 0g), Cholesterol 10mg; Sodium 20mg; Total Carbohydrate 5g (Dietary Fiber 0g, Sugars 3g), Protein 0g; **Percent Daily Value***: Calcium ; **Exchanges**: 0 Starch; 0 Fruit; 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 1/2 Fat; **Carbohydrate Choices**: 1/2; *Percent Daily Values are based on a 2,000 calorie diet.

Reviews & Comments

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