Christmas Peppermint Pinwheels

2 ½ cups of flour

½ tsp salt

½ tsp baking powder

1 cup butter

1 cup sugar

1 egg

½ tsp vanilla

1 tsp peppermint extract

½ cup of finely crushed hard peppermint

Beat all ingredients. I sometimes add a couple teaspoons of milk if the batter looks dry. Roll into 2 long logs and then roll each log into sprinkles. I usually do one in red and one in green. Chill for 2 hours. (I have also kept it in the fridge for up to 5 days)

Cut into ½ inch slices and bake for 8-10 min on 375. Once they are cooled, I have dipped ½ the cookie in chocolate (this is a crowd pleaser.)

Christmas Cherry Crown

1 cup butter

1 3oz package of cream cheese

1 cup sugar

1 large egg (Separated – put the white aside)

1 tsp almond extract

2 ½ cups flour

1 cup finely ground almost (I usually use walnuts too)

Red candies cherries cut in ½ (I have also used holiday M&M's)

Beat all ingredients except flour, egg yolk and almond extract. Once creamy add the egg yolk and the almond extract. Gradually store in the flour. Cover and chill for up to one hour. (I've also kept in fridge for up to 5 days). Shape into 1-inch balls, dip into the egg white, then into the finely chopped nuts. Place on a cookie sheet and press the cherry (or the M&M) into the center. Bake at 350 for 15 minutes

Chocolate Snowballs

¾ cup butter

½ cup sugar

1 egg

2 tsp vanilla

2 cups of flour

½ tsp salt

1 cup chopped nuts (optional – I don't usually use them)

1 cup mini chocolate chips

Confectioner's Sugar

Mix all ingredients. Cover and chill for 2 hours. (I have also chilled for up to 5 days). Roll into 1-inch balls and bake at 350 for 15-20 min. Once mostly cooled, roll in confectioner's sugar.