

Chocolate Mint Pillows

1/3 recipe Sugar Cookie Dough

1/4 teaspoon mint extract

Few drops green food coloring

4 Hershey bars

In a medium mixing bowl combine the 1/3 recipe cookie dough, mint extract, and green food coloring. Using a wooden spoon, stir until combined and dough is a light to medium green. If necessary, add more coloring. Divide dough in half. Wrap each half in clear plastic wrap and chill about 3 hours or until dough is easy to handle. On a lightly floured surface, roll one portion of dough (keep other portion chilled) into a 10x6 inch rectangle. Cut into fifteen 2-inch squares.

Break chocolate bars into rectangles along markings. Place one small rectangle of chocolate on one half of each of the squares of dough. Bring other half of dough up and over to cover chocolate and form a rectangle. Place squares 1 inch apart on a lightly greased cookie sheet. Using a fork, press edges together to seal. Repeat with other portion of dough.

Bake cookies in a 375 degree oven for 8 to 10 minutes or until edges are firm and bottoms are lightly browned. Remove cookies from cookie sheet, cool on a wire rack.

Place remaining pieces of chocolate in a heavy small saucepan and heat over very low heat until just melted, stirring almost constantly. Spoon the melted chocolate into a small self-sealing plastic bag. Seal the bag and snip a small corner from bag. Pipe a small scroll of other design onto tops of cooled cookies. Place cookies in refrigerator for a few minutes until chocolate is set. Place cookies in a single layer in an airtight container and store at room temperature for up to 3 days. Makes 30 cookies.