

Cut-Out Biscuit Cookies

Buttery cutouts reminiscent of shortbread or biscotti, dipped in mint chocolate and perfect with coffee or tea!

Yield:

3-4 dozen

Ingredients:

1 cup softened butter

1 cup sugar

2 eggs

1 tablespoon milk

4 cups sifted flour

1/2 teaspoon baking powder

pinch of salt

Chocolate coating ingredients*:

6 ounces (1 cup) dark bitter-sweet or semi-sweet chocolate chips

1/2 tablespoon coconut oil (or shortening)

1 teaspoon pure peppermint extract (not oil)

Instructions:

1.
Cream together butter and sugar. Add eggs and milk and cream. Stir in flour, baking powder, and salt, making a thick dough. Wrap dough in waxed paper and refrigerate for several hours.**

2. On a well-floured surface, roll dough to about 1/4-inch thickness.

(No thinner!) Cut into shape. If cookies are sticking to the cookie cutter, dip the cookie cutter into flour before each cut.

3. Place cut cookies on an ungreased baking sheet. Bake at 375 degrees for 10-12 minutes, until just lightly browned on the edges or tips. If you bake too long, the cookies will be hard.



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This recipe is from Tammy's Recipes.