



# CHOCOLATE PEPPERMINT SHORTBREAD

3 CUPS FLOUR                      2 TSP. BAKING POWDER  
1/2 TSP. SALT                      1/2 CUP UNSALTED BUTTER, AT ROOM TEMP.  
1 CUP GRANULATED SUGAR      1 LARGE EGG  
3 OZ. CREAM CHEESE  
2 OZ. (2 SQ.) UNSWEETENED CHOCOLATE, MELTED AND COOLED  
1 TSP. VANILLA EXTRACT        1 TSP. PEPPERMINT EXTRACT

WHISK THE FIRST 3 INGREDIENTS TOGETHER. IN MIXER BOWL, MIX BUTTER AND SUGAR UNTIL LIGHT AND FLUFFY. BEAT IN EGG, CREAM CHEESE, CHOCOLATE AND EXTRACTS. ON LOW SPEED, MIX IN DRY INGREDIENTS UNTIL WELL COMBINED. DIVIDE INTO 4 PIECES, FLATTEN INTO DISCS, WRAP AND REFRIGERATE AT LEAST 2 HOURS. HEAT OVEN TO 350 DEGREES. ON LIGHTLY FLOURED BOARD, ROLL OUT A DISC, ADDING FLOUR AS NEEDED, TO APPROX. 1/4-INCH THICKNESS. WITH A FLOURED 3-INCH HEART COOKIE CUTTER, CUT OUT SHAPES. LAY ON COOKIE SHEETS AND PLACE IN FREEZER FOR 10 MINUTES TO SET THE SHAPE AND SURFACE FOR BAKING SHAPES. BAKE COOKIES 12-15 MINUTES. TRANSFER TO WIRE RACKS TO COOL. DECORATE WITH ICING AND OTHER DECORATIONS.