

Ingredients



- 2/3 cup regular shortening unflavored
- 2/3 cup unsalted butter room temperature
- 2 cups white sugar separated
- 1 large egg + 1 large egg yolk
- 1 tablespoon corn syrup
- 2 teaspoons vanilla extract
- 1/4 - 1/2 teaspoon peppermint extract
- 3 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup peppermint crunch sprinkles
- Optional: 1/4 cup coarse sparkling sugar
- Peppermint Cream Cheese Frosting
- 1/4 cup (4 tablespoons) butter softened not melted
- 4 ounces cream cheese softened but not melted
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon peppermint extract not mint extract
- 2 and up to 2 & 1/2 cups powdered sugar (based on desired consistency)
- Peppermint crunch sprinkles to top

Peppermint Sugar Cookies



Instruction

- Preheat the oven to 350 degrees F.
- Beat together the shortening, butter, and 1 and 1/2 cups white sugar until light and creamy. (Do not melt or soften your butter.)
- Beat in the egg, egg yolk, corn syrup, and vanilla extract. Beat in the peppermint extract to taste. (I like less extract and more actual peppermint so I only add 1/4 tsp. Add 1/2 tsp for a stronger flavor)
- Add in the flour, baking powder, salt and peppermint crunch. Mix until just combined.
- Shape into thick, flat discs (see picture).
- In a small bowl toss together the remaining 1/2 cup white sugar with the coarse sparkling sugar (or just use the white sugar). Roll the cookie balls in the sugar to coat.
- Bake 2 inches apart on a parchment lined cookie sheet.
- Bake 9-12 minutes.
- *The key to soft sugar cookies is slightly under-baking the cookies, letting them cool most of the way and then placing them in a bag (sealing the bag) when they are still a little warm. This keeps your cookies ultra soft!*
- While the cookies are cooling, you can make the frosting:
- Beat together the softened butter, softened cream cheese, vanilla, and peppermint extract.
- Beat in the powdered sugar by slowly adding about 1/2 a cup at a time until a smooth frosting is formed. Add a little milk if needed to thin your frosting to desired consistency.
- Again, feel free to increase the peppermint extract amount if desired in the frosting.
- Frost the cookies and add peppermint crunch sprinkles to the top.
- Store in an airtight container at room temperature.
- Recipe Notes
- For even softer and more flavorful cookies, chill the dough overnight (or a few hours) and bake the next day.