

... for holiday festivities or family fun

## Coco-Mints

Yield: 4 dozen cookies

$\frac{3}{4}$ cup Swift's Brookfield Butter	$\frac{1}{2}$ teaspoon soda
1 cup sugar	$\frac{1}{2}$ teaspoon salt
1 Swift's Brookfield Egg	$\frac{3}{4}$ cup cocoa
2 cups flour	$\frac{1}{4}$ cup milk
1 teaspoon baking powder	$\frac{1}{2}$ teaspoon vanilla

Cream butter. Add sugar and beat until light and fluffy. Add egg and beat well. Sift flour, baking powder, soda, salt, and cocoa together. Add alternately with milk. Blend in vanilla. Form into 1-inch rolls and wrap in waxed paper. Chill. Cut into  $\frac{1}{8}$ -inch slices. Bake on an ungreased baking sheet in a slow oven (325° F.) for 10 minutes. Remove from baking sheet while warm. When cooled, put cookies together, sandwich style, with Mint Filling\*.

**\*Mint Filling:** Cream  $\frac{1}{2}$  cup Swift's Brookfield Butter until fluffy. Add  $\frac{1}{8}$  teaspoon salt and  $\frac{1}{4}$  teaspoon peppermint flavoring. Add 2 cups sifted confectioners' powdered sugar and mix thoroughly. Add few drops green food coloring and blend.

**Storage Tips:** Cooky dough may be kept in refrigerator and baked as needed. To keep baked cookies, cover loosely.