



# REAL TEXAS RECIPES

## Real Texas Peppermint Sandwich Cookies

### Ingredients

#### *Cookies*

2 cups All-Purpose Flour  
1/2 cup Cocoa Powder  
1 teaspoon Baking Powder  
1 teaspoon Baking Soda  
1 teaspoon Salt  
1 stick Butter  
1 cup Brown Sugar, packed  
1 Egg  
1 teaspoon Vanilla Extract  
1/2 teaspoon Peppermint Extract  
1 cup Buttermilk

#### *Filling*

1 stick Butter, softened  
1 - 7.5 ounce jar Marshmallow Fluff  
2 teaspoons Vanilla Extract  
1 1/4 cups Powdered Sugar  
1 cup Peppermint Candies, crushed



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Take flour, cocoa powder, baking powder, salt, and baking soda. Mix together with a fork and set aside.



Combine butter and brown sugar. Mix it until fluffy. Once mixture is light and fluffy, add egg, vanilla, and peppermint extract. And mix very well.



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Alternate with flour mixture and buttermilk. Add it to the mixture. Blend it well.



This is your dough batter looks like. Place it in the refrigerator for about 30 minutes.



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Preheat the oven to 350F degrees. Remove the cookie dough out of the refrigerator. Line the cookie sheet with parchment paper. With a teaspoon drop the cookie dough. Bake for about 8 to 10 minutes.



Take the cookies out of the oven and put them in a cooling rack. Layer the cookies with a sheet of paper in between so they won't stick.



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Use some miniature candy canes and put them in a ninja or food processor. Process until the candy canes are a coarse texture.



This is how it will look like.



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## **Making the Filling**

Take softened butter. Add vanilla and marshmallow fluff. Mix it until light and fluffy. Add powdered sugar and mix it thoroughly.



Take a little dab of the filling mixture and spread it on one side of the cookie.



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Pair up the cookie with another cookie that matches it.



Roll it in the candy cane mixture. Make sure some of the crushed candy is sticking in all sides. Press the crushed candy canes to make sure they stick.