

## Mint Surprises

as seen on  
BellyFeathersParty.blogspot.com

375° for 9-11 minutes

- 1 cup butter, softened
- 1 ½ cups sugar
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 eggs
- 1 teaspoon vanilla
- 3 cups all-purpose flour
- 62 Andes mints

In a large mixing bowl, beat the butter with an electric mixer on medium to high speed for 30 seconds. Add sugar, baking soda, and salt, and beat until combined.

Beat in the eggs and vanilla until combined. Beat in as much flour as you can with the electric mixer. Stir in any remaining flour. Divide dough in half, and chill for 2 hours.

Preheat oven to 375° F. Shape chilled dough into 1-inch balls. Place 1 ball in each cup of a 1 ¾-inch mini-muffin pan. Bake about 9-11 minutes until tops appear set. For each cookie, break 1 Andes mint in half. While cookies are still very hot, insert 2 candy halves, stacked together, vertically in the center of each cookie. Cool 10 minutes in the muffin pan. Loosen cookie edges with a thin spatula and remove from muffin pan. Cool thoroughly on a wire rack. Makes 62.

*(Source Publix FamilyStyle magazine)*