

TREATS FROM THE NORTH POLE KITCHEN

Recipes inspired by the North Pole—Takeaways for Guests

RUDOLPH'S FAVORITE MINT CHOCOLATE COOKIES:

- 2 ¼ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12-oz. pkg.) chocolate chips
- 1 cup mint chips

PREHEAT oven to 375° F

COMBINE flour, baking soda, and salt in small bowl. Beat butter, granulated sugar, brown sugar, and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

SIMPLE MINTY COOKIE CRUMB SNOWBALLS:

- 36 crushed chocolate sandwich cookies
- 1 can of frosting
- Crushed candy canes
- Melted white chocolate

MIX frosting, cookie crumbs, and crushed candy canes until blended.

SHAPE into 48 (1-inch) balls. Freeze 10 min. Dip in melted chocolate; place on waxed paper-covered rimmed baking sheet. Sprinkle with extra crushed candy cane.

REFRIGERATE 1 hour or until firm.

COZY COCOA:

- 1 cup sugar
- 1 cup cocoa powder
- 1 cup chocolate chips
- 1 tsp salt
- 1 cup hot water
- ½ gallon milk
- 1 tsp vanilla

POUR hot water, sugar, cocoa powder and salt into a large pot. Whisk over medium heat.

When everything is combined, add chocolate chips and whisk mixture until chocolate chips are melted.

ADD milk and vanilla and whisk again. Serve with marshmallows or whipped cream!

REPRODUCIBLE