

Minty Moon Pies



A delicious reminder of a favorite childhood treat

Serves 24

CRUST:

1/2c butter, softened	2c all~purpose flour
1c sugar	1/2t salt
1 egg	1/2c cocoa powder
1c evaporated milk	1 1/2t baking soda
1t mint extract	1/2t baking powder

FILLING:

1/2c butter, softened
1c confectioners sugar
1/2t mint extract
1c marshmallow creme

Preheat oven to 400 degrees. Lightly grease a cookie sheet.

To Make Cookie Crusts: In a large mixing bowl, cream together butter and sugar. Add egg, evaporated milk and mint extract. Mix well. In a separate bowl, mix together flour, salt, cocoa powder, baking soda, and baking powder. Add flour mixture slowly to sugar mixture while stirring. Mix just until all ingredients are combined.

Drop the dough onto greased cookie sheet by rounded tablespoonfuls. Leave at least 3" in between each one; dough will spread as it bakes.

Bake in preheated oven for 6~8 minutes, until firm when pressed with finger. Allow to cool at least one hour before filling.

To Make Marshmallow Filling: In a medium mixing bowl, blend together butter, confectioner's sugar, mint extract, and marshmallow creme. Mix until smooth. Assemble pies by spreading 1~2T of filling on flat side of a cookie crust, then covering filling with flat side of another cookie crust.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com