

Peppermint Crunch Christmas Cookies

Adapted by Betsy Estopinal

1-cup butter, softened
1-cup brown sugar
1/3-cup granulated sugar
1 egg, room temp
2 teaspoons vanilla
½ teaspoon baking soda
½ teaspoon salt
1 ¾ cups all-purpose flour
1 cup oatmeal
1 cup sweetened grated coconut
1 ½ cups peppermint crunch baking chips

Cream butter, brown sugar, and white sugars; beat in egg and vanilla extract. On low speed, add in flour, baking soda, and salt – mix completely. Stir in (or on low speed) oats, coconut, and peppermint chips. Measure 1-2 tablespoons of dough (I like the bigger size, your choice) and place round balls on cookie sheet (covered with parchment paper), 2 inches apart. Press lightly on each ball to flatten a little. (You can save some peppermint crunch and add on top just before baking if you wanted)...
Bake at 350 for 10-15 minutes – watching closely.

Makes about 30 cookies.

These freeze well or can be kept in an airtight container a few days.