

Holiday Gifts Baked with Love

Nothing says “love” like fresh baked cookies and treats. This holiday season, give the gift of homemade goodness...and enjoy the time you save on shopping by spending it with your loved ones.

Make it a Family “Bake”tivity

Get the whole family together and create a makeshift Santa’s Workshop. Have one person measure all of the ingredients, another can mix everything together, and everyone can have fun decorating to favorite holiday tunes.



Create a Gift that Keeps Giving

Layer the dry ingredients of your favorite cookie recipe in glass jars. Attach copies of the recipe to the jars with bright ribbon bows and voila, you’ve created thoughtful gifts and cheery holiday kitchen décor.

Refresh Holiday Favorites

Chocolate chip and gingerbread cookies are classics, but these Peppermint Mocha Chip Cookies might become a fast new favorite. Notes of crisp peppermint perfectly complement the flavors of coffee and semi-sweet chocolate morsels. Add a crushed peppermint to each cookie to create a beautiful and seasonal presentation.

For more holiday recipe ideas, visit www.meals.com.

Peppermint Mocha Chip Cookies

(Makes 36 cookies)

Ingredients:

- ¾ cup unsalted butter, softened
- 3 cups Nestlé Toll House Semi-Sweet Chocolate Morsels, *divided*
- 1 ½ cups granulated sugar
- 3 teaspoons Nescafé Taster’s Choice House Blend 100% Pure Instant Coffee Granules
- 2 teaspoons vanilla extract
- 1 teaspoon peppermint extract
- 3 large eggs
- 2 ½ cups all-purpose flour
- 2 teaspoons baking powder
- 12 soft peppermint candies, crushed

PREHEAT oven to 375° F. Grease or line baking sheet with parchment paper.

MELT butter and *1 cup* chocolate morsels in medium saucepan over medium heat, stirring constantly, until smooth.

TRANSFER chocolate mixture into a large mixer bowl; add sugar and beat until combined. Add coffee granules, vanilla extract and peppermint extract; beat just until combined. Beat in eggs. Add flour and baking powder, mixing until all is incorporated. Fold in *remaining 2 cups* chocolate morsels.

SCOOP dough onto prepared baking sheet, spacing 2 inches apart, using a medium size cookie scoop. Sprinkle each cookie with a little of the crushed peppermint candies.

BAKE for 10 to 12 minutes or until cookies are set. Allow to cool for about 2 minutes on baking sheet and then remove to a wire rack to cool completely.