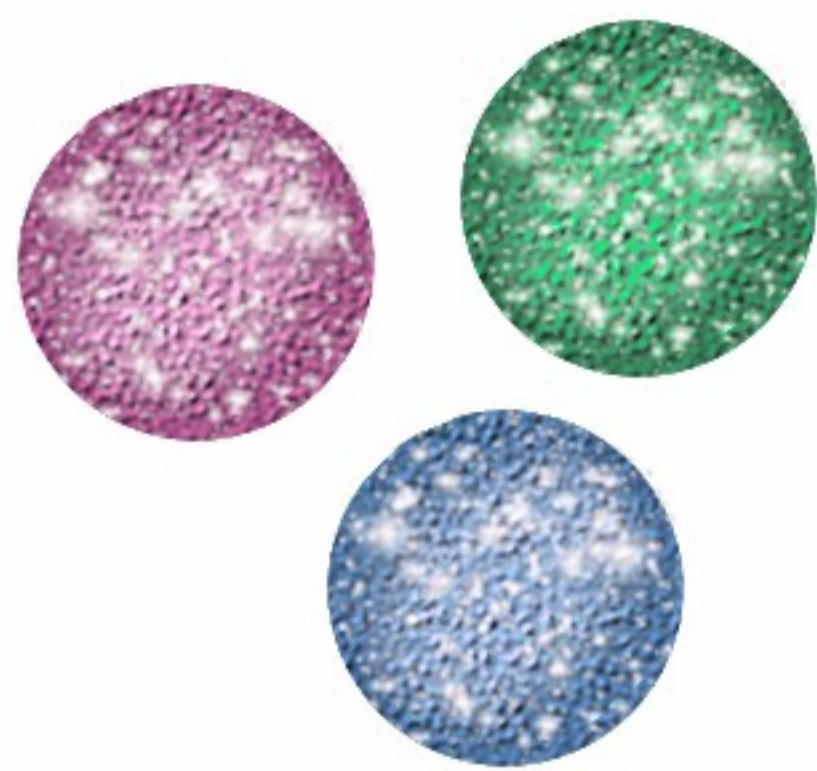


Mint Snowballs

1/2 cup powdered sugar
1/2 cup shortening
1/2 cup butter
1/2 teaspoon peppermint extract
2 cups flour
1/2 teaspoon salt
Colored frostings
Coconut



Cream sugar, shortening, butter, and extract completely. Measure flour onto waxed paper, add salt and blend well. Add dry ingredients to the creamed mixture and mix well. Form into one inch balls, place on cookie sheet and cook in 400 F oven 8-10 minutes. Cool on rack. Dip tops in colored frosting and then in coconut. Makes 4 dozen.

Buttercream Frosting

2 ounces melted almond bark
1/3 cup heavy cream
8 tablespoons soft unsalted butter
1 cup powdered sugar
1 teaspoon vanilla extract

In a large bowl, gradually whisk cream into melted chocolate. With an electric mixer on medium speed, beat in butter, sugar, cocoa powder vanilla extracts. Beat until smooth and fluffy.

