

Chocolate Mint Snow-top Cookies

1 ½ cups all-purpose flour
1 ½ teaspoon baking powder
¼ teaspoon salt
1 10-ounce package mint-flavored, semi-sweet chocolate morsels, divided
6 tablespoons butter or margarine, softened
1 cup granulated sugar
1 ½ teaspoons vanilla extract
2 eggs
2/3 cup powdered sugar

In small bowl, combine flour, baking powder, and salt. In small saucepan over low heat, melt one cup morsels. In large bowl, cream butter and granulated sugar. Beat in melted morsels and vanilla; beat in eggs. Gradually beat in dry ingredients. Stir in remaining morsels. Wrap in plastic wrap; freeze for 20 minutes or until firm. Shape dough into 1-inch balls; roll in powdered sugar. Place on ungreased baking sheets.

Bake in preheated 350-degree oven for 10 to 12 minutes or until sides are set but centers are still slightly soft. Let stand for 2 minutes. Dust with powdered sugar. Cool on wire racks. Makes 3 dozen cookies.