

Tasty Treats with Miss Terri:

St. Patrick's Day Cookie Dough Bites

Watch the companion video on White Oak TV, our YouTube channel, in the Tasty Treats playlist: <http://bit.ly/WOplaylists>

Ingredients Needed:

C = cup, t = teaspoon, T = tablespoon

- 1/2 C unsalted butter, room temperature
- 1/2 C granulated sugar
- 1/4 C light brown sugar
- 2 t vanilla extract
- 2 T milk or cream
- 1/2 t peppermint extract
- 1 1/4 C all-purpose flour
- Green food coloring
- 1/4 t salt
- 1/2 C mini semisweet chocolate chips

Materials Needed:

- Large bowl
- Mixing utensils

Recipe Steps:

Step 1: In a large bowl, mix 1/2 C butter, 1/2 C granulated sugar, and 1/4 C brown sugar together until mixture is light and fluffy.

Step 2: Mix in 2 T milk or cream, 2 t vanilla extract, and 1/2 t mint extract, and add in green food coloring until you see the desired green coloring.

Step 3: Mix in 1 1/4 C flour and 1/4 C salt. Stir in 1/2 C chocolate chips.

Step 4: Chill in the refrigerator for 15-30 minutes. Then roll into small balls.

Enjoy!

