**Peppermint Stick Cookies**Pre-heat oven to 375’ (Yield = 40 cookies)

* 1 cup [butter](http://www.foodterms.com/encyclopedia/butter/index.html)
* 2 cups sugar
* 2 eggs
* 1 tablespoon light [corn syrup](http://www.foodterms.com/encyclopedia/corn-syrup/index.html)
* 3 1/2 cups (17 oz) flour
* 1 tablespoon baking powder
* 2 teaspoons [baking soda](http://www.foodterms.com/encyclopedia/baking-soda/index.html)
* 1/4 teaspoon salt
* 1/4 teaspoon cinnamon
* 2 teaspoons peppermint extract
* ½ cup crushed peppermint sticks
1. Pre-heat oven to 350’
2. Cream sugar and butter using a mixer until light and fluffy.
3. Add eggs, vanilla corn syrup. Mix for one minute
4. In a separate bowl, mix flour, cinnamon, baking powder, baking soda, salt.
5. Add flour mixture to creamed sugar/butter, mix just until cookie dough comes together.
6. Scoop into 1” balls.
7. Place scoops on tray, 3 x 4, flatten. Bake for 11 minutes.
8. Let cool 2 minutes before removing cookies a rack or tray to cool. Do not stack cookies until fully cooled or they will bend.
9. Optional: stripe with melted chocolate chips