

LYONS  
**THICK  
& EASY®**

# Peppermint Swirl Cookies



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IDDSI LEVELS **4** **5** **6** **7**



## INGREDIENTS

	1 Serving	4 Servings	8 Servings	16 Servings
Powdered sugar	1 Tbsp	3 Tbsp	6 Tbsp	3/4 cup
<b>THICK &amp; EASY® Texture Pureed Bread &amp; Dessert Mix</b> Item: 118519	2 Tbsp	1/2 cup	1 cup 1/2-10.6 oz bag	2 cups 1-10.6 oz bag
Butter, melted	1/2 Tbsp	2 Tbsp	1/4 cup	1/2 cup
Water, hot	3 Tbsp	3/4 cup	1 1/2 cup	3 cups
Vanilla extract	1 drop	1/4 tsp	1/2 tsp	1 tsp
Peppermint extract	1 drop	1/8 – 1/4 tsp*	1/4 – 1/2 tsp*	1/2 tsp – 1 tsp*
Red food coloring	1 drop	2 – 3 drops	4 – 6 drops	8 – 12 drops

\*Peppermint extract may be adjusted to meet desired flavor strength

## NUTRITION

**Serving Size:** 2 cookies  
(about one #40 scoop per cookie)

**Calores:** 130

**Total Fat:** 6g

**Saturated Fat:** 3.5g

**Trans Fat:** 0g

**Cholesterol:** 15mg

**Sodium:** 115mg

**Total Carbs:** 18g

**Dietary Fiber:** 0g

**Total Sugars:** 8g

**Added Sugars:** 5g

**Protein:** 2g

**Vitamin D:** 0% DV

**Calcium:** 0% DV

**Iron:** 0% DV

**Potassium:** 0% DV

## DIRECTIONS

1. Stir together the powdered sugar and **THICK & EASY® Pureed Bread and Dessert Mix** in a bowl.
2. Add melted butter and stir until mixture resembles wet sand.
3. Add vanilla and peppermint extracts to hot water and add to bread mix, stirring briskly until mixture starts to thicken.
4. Divide the mixture in half. Add red food coloring to one half of mixture and stir until well blended.
5. Portion alternating spoonfuls of white and red mixture into a pan. Spread evenly and swirl the colored mixtures together to achieve a marbled appearance.
6. Cover and chill or let sit at room temperature until mixture is cooled.

## TO SERVE

- Portion into round balls using #40 scoop. Make sure to include both red and white colors into each scoop.
- Using clean, gloved hand or spatula, flatten and shape each ball to resemble a round cookie.
- Portion 2 cookies per serving.