

## **Mint Cookies**

We served these tasty cookies at our Mints Mini Workshop at the Missouri Botanical Garden on June 11, 2016.

⅓ c canola oil ¼ c milk 1 t vanilla 5 drops mint flavor oil ½ c granulated sugar

½ c powdered sugar
2 c flour
1 t baking powder
½ t baking soda

Preheat oven to 350 degrees.

Cover cookie sheets with parchment paper.

Combine oil, milk, vanilla, and mint oil.

Add the sugars and mix well.

Stir together flour, baking powder, and baking soda.

Combine the dry mix and the wet mix.

The dough will be thick.

Drop by spoonful on cookie sheets.

Bake 12 to 13 minutes.

Add 1/3 cup chopped nuts, if desired.

## **Glutenfree Mint Cookies**

Replace the flour with 1<sup>3</sup>/<sub>4</sub> c glutenfree flour, <sup>1</sup>/<sub>4</sub> c potato starch, and <sup>1</sup>/<sub>4</sub> t zanthan gum. Enjoy!