

Mint Surprise Cookies

From: Shari O'Leary and Grandma Arbuckle (my great grandmother)

1 pkg small round chocolate mints. (i get mine from AC Moore)
3 1/2 C flour
1 tsp soda
1/2 tsp salt
1/2 cup butter
1/2 cup Crisco
1 Cup white sugar
1/2 cup Brown sugar
2 eggs
2 TBSP water
1 tsp vanilla

Combine and cream butter, Crisco, sugars.

Combine sifted flour, soda and salt. Mix well.

Add eggs, water and vanilla to creamed mixture.

Chill dough 2-3 hours or overnight.

Roll 1/4 tsp rounded ball. Top with mint. Roll 1/2 tsp rounded ball and place on top of mint.

Press to flatten using floured bottom of glass.

Top each with pecan or walnut half.

Bake 350 degrees for 7-12 min. (I baked 325 convection with better results)

Enjoy!!