**Chocolate Candy Cane Cookies**

1 3/4 cups white flour

1/2 cup cocoa

1/4 tsp salt

1 cup sugar

3/4 cup butter, room temperature

1 egg

1 pkg white chocolate chips

1 pkg mint candies/candy canes

1. Cream butter and sugar together, then beat in egg. Add in the rest of the ingredients and mix until well combined.
2. Roll dough into 1-inch balls and place on cookie sheet. Use a glass with a flat bottom to flatten each cookie until it’s 1/2 inch thick.
3. Bake @ 375 degrees F for 7-9 minutes.
4. While the cookies are cooling, melt the white chocolate in a double boiler and crush candies with rolling pin into small chunks.
5. When the cookies have cooled completely, dunk half of the cookie into the white chocolate. You may need to use a spatula to push the white chocolate up the cookie to cover half of the cookie, especially when the white chocolate coating gets low. Sprinkle with the crushed candy and place on parchment paper to cool and dry.

**Oreo Truffles**

1 packet (2 cups) of Oreo chocolate sandwich cookies (divided),

1 package (1 cup) of PHILADELPHIA Cream Cheese (soften),

1 cup of semi-sweet baking chocolate (melted)

1) Crush 1/5 of the cookies to fine crumbs in a food processor. Place in a bowl, put it aside for later. Crush the remaining cookies and add in the cream cheese. Mix till well blended.

2) Roll the mixture into 1-inch-balls

3) Chill. Melt the chocolate. Dip balls and sprinkle with reserved crumbs.

4) Refrigerate for 1 hr

**Chewy Ginger Cookies**

*Recipe makes 48 cookies*

4-1/2 cups all-purpose flour

1 tablespoon and 1 teaspoon ground ginger

2 teaspoons baking soda

1-1/2 teaspoons ground cinnamon

1 teaspoon ground cloves

1/2 teaspoon salt

1-1/2 cups margarine, softened

2 cups white sugar

2 egg

2 tablespoons water

1/2 cup molasses

1/4 cup white sugar

NOTE: Recipe directions are for the original serving size of 24.

1. Preheat oven to 350 degrees F (175 degrees C). Sift together the flour, ginger, baking soda, cinnamon, cloves, and salt. Set aside.
2. In a large bowl, cream together the margarine and 1 cup sugar until light and fluffy. Beat in the egg, then stir in the water and molasses. Gradually stir the sifted ingredients into the molasses mixture. Shape dough into walnut sized balls, and roll them in the remaining 2 tablespoons of sugar. Place the cookies 2 inches apart onto an ungreased cookie sheet, and flatten slightly.
3. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Store in an airtight container.