**Luvafoodie Candy Cane Sugar Cookies**

**Ingredients:**

1 ¼ cup of sugar

½ cup of shortening

½ cup of unsalted butter

3 egg yolks

1 tsp. vanilla

1 tsp. peppermint extract

2 ½ cups of flour

1 tsp. baking soda

½ tsp. cream of tartar

¼ tsp. salt

1 cup of crushed candy canes

4 Dark Chocolate Luvafoodie Bar broken into pieces

**Directions:**

1. Preheat oven to 350 degrees.
2. Grease two cookie sheets.
3. In a large bowl, cream butter and sugar.
4. Add one egg yolk at a time and beat for 1 minute.
5. Add vanilla and peppermint.
6. Blend in flour, baking soda, cream of tartar and salt over medium speed.
7. Stir in candy cane pieces.
8. Use a spoon to drop cookie dough on cookie sheet.
9. Bake for 13 minutes or until brown. Cool
10. Melt Luvafoodie chocolate bars in top of a double boiler.
11. Drizzle melted chocolate over cookies. Let set until chocolate is firm.

***Delicious Holiday Cookie to make!***