

CHOCOLATE MINT DIAMONDS

1 cup margarine	2 ounces semisweet chocolate, melted and cooled
1 ½ cups sifted powdered sugar	2 ½ cups all-purpose flour
1 egg	1 teaspoon baking soda
1 teaspoon vanilla	1 teaspoon cream of tartar

(Mint frosting at the end)

Beat margarine and sugar together. Add egg, vanilla and beat until fluffy. Stir in chocolate. Combine flour, baking soda, cream of tartar. Add flour mix to beaten mixture. Cover and chill till easy to handle. On lightly floured surface roll dough ¼ inch thick. Cut into 2 inch long diamonds. Place on ungreased cookie sheet. Bake at 375 degrees for 8-10 minutes. Cool. Then spread mint frosting on flat side of ½ of the diamonds. Place unfrosted cookie, flat side down, on top. Decorate tops with additional frosting if desired. Ex – bows.

Mint Frosting – Beat together 1/3 cup margarine and 3 cup powdered sugar. Add ½ teaspoon mint or almond or peppermint extract and enough milk (1 ½ - 2 Tablespoons) to make of spreading consistency. If desired, tint with red or green food coloring for Christmas.

3 dozen – Mary Klein