

Mint Ravioli Cookies

- ½ c. butter, softened
- ½ c. shortening
- 1 c. sugar
- 1 egg
- 2 ½ c. all-purpose flour
- 1 t. baking powder
- ¼ t. salt
- 3 dozen rectangular chocolate mints, (like Andes—the ones they give you at Olive Garden!)

Beat butter, shortening, sugar, and egg in a large bowl on medium. Stir in flour, baking powder, and salt. Cover and refrigerate about 1 hour or until firm.

Heat oven to 400°F. Roll half of the dough into a 9x13 rectangle on a lightly floured surface. Place mints on dough, forming 6 uniform rows of 6. Roll remaining dough into a matching rectangle and place on the mints. Cut the dough between mints with a pastry cutter or pizza wheel; press edges of each ravioli with a fork to seal. Place 2 inches apart on ungreased cookie sheet. Bake 7-9 minutes or until light brown. Remove from cookie sheet to wire rack.