Christmas Mint Cookies

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Yields about 36 Cookies
Protein: 0.27g protein per cookie
Calories: 105 calories per cookie

Ingredients:
290 gm (2¼ cups) wheat starch
1 teaspoon xanthan gum
50 gm (1/2 small box) jell-o instant pudding, vanilla flavored
1 teaspoon baking soda
½ teaspoon table salt
12 tablespoons (1 ½ sticks) unsalted butter, softened
½ cup granulated sugar
½ cup brown sugar
25 gm (1/2 large) mixed egg (egg white and yolk mixed together)
15 gm (1 tablespoon) water
1/2 teaspoon peppermint extract
5 drops green food coloring
45 gm (1/3 cup) semi sweet chocolate chips
50g Andes mint pieces

Directions
Heat oven to 375 degrees. Line two large baking sheets with parchment paper.

Whisk wheat starch, xanthan gum, pudding, baking soda, and salt in medium bowl; set aside.

In standing mixer fitted with paddle attachment or with hand mixer, beat butter, granulated sugar and brown sugar at medium speed until light and fluffy, about 3 minutes, scraping down sides of bowl with rubber spatula as needed. Add egg and water; beat at medium speed until combined, about 30 seconds. Add dry ingredients in two intervals and beat at low speed until just combined, about 30 seconds, scraping down bowl as needed. If the dough is a little dry, you can add water one tablespoon at a time. Add the peppermint extract and green food coloring and mix until food coloring is well blended. Add the Andes pieces and chocolate chips, stir until combined.

Form dough into tablespoon sized 1 -inch balls. Place dough balls on parchment lined baking sheet. If desired, freeze the dough balls on the baking sheet. Once frozen, place in a Ziploc bag for easy delicious homemade cookies in minutes.

Bake until cookies are golden brown around edges and just set and very lightly colored in center, about 12 minutes. If using frozen dough balls, cook for an extra three minutes. Cool cookies on baking sheet about 3 minutes; using wide metal spatula, transfer cookies to wire rack and cool to room temperature.