

# Grinch Cookies

They are easy to make and delicious. Even if you are not into “Grinch” they are the traditional Christmas colors of green and red and look festive for the Holidays.

## Ingredients:

- 1 French Vanilla Cake Mix (use the dry mix)
- 2 Eggs
- 1/2 Cup of Veg. Oil
- 5 drops of Green Food Coloring
- Red candy hearts or other red candy
- Confectioners Sugar (powdered)

## Instructions:

1. Preheat oven to 350 degrees.
2. In bowl, mix the Cake mix, eggs and veg. oil with a mixer.
3. Add 5 drops of food coloring and stir till color is consistent throughout mixture.
4. Dough should be a bit thick.
5. Roll a tablespoon full into a ball (almost quarter sized)
6. Roll in confectioners suger (powdered)
7. Place on baking sheet and press heart candy into cookie.
8. Bake 8 – 10 minutes. (They may look like they are not done, but take them out after 10 minutes.)
9. Let cool on cookie sheet for 4 minutes before removing to cool on wire rack.
10. Store in an airtight container or bag.

Makes approximately 2 dozen cookies. You can use two boxes and double the recipe.

These cookies are moist and delicious! Enjoy!