

# Chocolate-Peppermint Cookies

*makes about 3 dozen*

## Ingredients

- 1½ cups all-purpose flour
- ½ cup unsweetened Dutch-process cocoa powder
- ½ teaspoon baking powder
- ½ teaspoon coarse salt
- 4 ounces semi-sweet chocolate chips
- ½ cup {1 stick} unsalted butter
- 1½ cups sugar
- 1 teaspoon pure vanilla extract
- 3 large eggs



peppermint candies or candy canes, coarsely crushed for dipping  
*{crush enough to make about ¼-½ cup}*

## Instructions

preheat oven to 325° F

1. In a medium size bowl, combine together flour, cocoa powder, baking soda, and salt and set aside.
2. Fill a pot about 1 inch to 1½ inches with water and bring to a simmer.
3. Melt chocolate and butter in a heatproof bowl set over a pot of simmering water, stir with a metal spoon. Remove the bowl and let it cool slightly.
4. In a bowl attached to mixer fitted with paddle attachment add chocolate mixture, sugar, vanilla extract, and eggs. Mix on medium speed until combined.
5. Reduce speed to low and slowly add flour mixture.
6. Line a baking sheet or another container with plastic wrap. Using a 1-inch ice cream scoop, form mounds of dough onto the lined baking sheet, cover with plastic wrap, and refrigerate until firm, about 30-45 minutes. The dough could be stored in the freezer for a later use, up to 3 months.
7. Enclose candy canes/peppermint candies in a sealable plastic bag and crush them with a small hammer *{or another tool such as a rolling pin and a meat tenderizer mallet-smooth side}*. Transfer crushed candies from the plastic bag to a bowl.
8. Dip the top of the cookie dough in crushed candies to coat. Place cookies on baking sheet lined with parchment paper, spacing about 2 inches apart.
9. Bake cookies, about 11-12 minutes *{2-3 minutes longer for crispy cookies}*. Let cool on baking sheet on a cooling rack. Store in an airtight container at room temperature up to 3 days.