

Chocolate Candy Cane Thumbprints

Poetry & Pies

prep time: 10-15 minutes

chill time: 10-20 minutes

bake time: 10-12 minutes

total time: 47 minutes

servings: 18-24



Ingredients

- 2 cups (272g) flour, spooned and leveled then sifted
- ¼ teaspoon (2g) finely ground sea salt
- 1 cup (227g) unsalted butter, softened
- ⅔ cup (87g) powdered sugar (to taste)
- 1 teaspoon (4g) vanilla extract
- 1 cup (170g) chocolate chips or baking chocolate, chopped
- 4 ounces (113g) heavy whipping cream
- ½ teaspoon (2g) peppermint extract (optional)
- 2-3 candy canes, [crushed](#)

Instructions

1. Preheat oven to 350. Line two cookie sheets with silicone mats or parchment.
2. Make your shortbread by whisking the flour and salt together. Be sure your flour was spooned and leveled into the measuring cup then sifted. Set aside.
3. Beat the butter on high until smooth. Add powdered sugar and beat on low then increase to high until very smooth, about 1 minute. Add vanilla and beat until smooth.
4. Add flour and beat on low just until combined.
5. Roll about 1 ½ to 2 tablespoons of dough (about the size of a gumball) into a ball. Place on the mat and press down gently with two fingers, until about 1 to 1 ½ inches in diameter. Use a rounded ½ teaspoon measure (or your thumb) to create a round dip in the middle of the cookie. Don't press all the way to the pan, as you want a bit of dough on the bottom to hold the ganache.

6. Freeze the dough for 10 minutes or refrigerate for 20 minutes. You can chill them longer, but be sure to cover them so they don't absorb any smells from your fridge (which happens in even the cleanest of fridges!).
7. While the cookies freeze (and/or while they bake) is a great time to crush your candy canes. Unwrap them and place inside a freezer safe plastic baggie (double bagging is suggested). Use a rolling pin to whack them until crushed into desired size. I suggest crushing several at once and saving the rest for future baking.
8. Bake for 10-12 minutes, until the cookies are matte in appearance and a few edges begin to turn lightly golden (not dark). Let cool on the pan 5-10 minutes, while you make the ganache.
9. While the cookies cool, make the ganache. Place the chocolate and heavy cream (and peppermint extract, if using) in a heatproof bowl. Either heat in the microwave in 30 second intervals at half power or set over a pot with 2" boiling water, turned down to simmer on low, stirring constantly. While the second method (a makeshift double boiler) seems harder, it's more reliable and less likely to seize.
10. Remove the cookies to a [cooling rack](#) after 5-10 minutes on the pan.
11. Use a teaspoon to pour ganache into each cookie. You can fill it a little higher than the edge of the cookie, as it'll settle just slightly as it cools and should also firm up and not run once cooled.
12. Sprinkle with candy cane pieces.

Enjoy! Cover leftovers tightly and keep at room temperature for up to 1 week.