

Peppermint Dark Chocolate Fudge Cookies

Poetry & Pies

prep time: 10 minutes

bake time: 12-15 minutes

total time: 25 minutes, plus an hour chilling time

yields: 24-30 cookies



Ingredients

for the dough

- 12 ounces chocolate chips (any kind)
- 9 tablespoons butter
- 1 mini candy cane, crushed (or ½ regular sized)
- 1 ½ cups flour, sifted
- ½ cup unsweetened cocoa powder
- 2 teaspoons baking powder
- ½ teaspoon salt
- 3 large eggs, room temperature
- 1 ½ cups lightly packed brown sugar
- 1 tablespoon vanilla extract
- ¼ to ½ teaspoon peppermint extract

to mix in and decorate

- 4-5 mini candy canes, crushed (or 2-3 regular sized)
- ¾ cup chocolate chips

Instructions

1. First, melt your 12 ounces chocolate, butter, and one crushed mini candy cane (optional) in a heatproof bowl. You can set it over a saucepan with 1-2" simmering water, stirring frequently, or in the microwave at half power in 15 second intervals, stirring in between. Set aside while you prep the other ingredients.
2. Sift and whisk together flour, cocoa powder, salt, and baking powder. Set aside.

3. Beat eggs, brown sugar, vanilla, and peppermint extract on high for about a minute, until slightly frothy and a little lighter in color. Slowly add the melted chocolate to the eggs, with the beaters on low to prevent scrambling the eggs. Mix the flour in on low, just until combined. Fold in about $\frac{2}{3}$ to $\frac{3}{4}$ of your crushed candy canes and chocolate chips.
4. Refrigerate at least one hour. See notes about refrigerating longer.
5. When ready to bake, preheat oven to 325 and line a cookie sheet with parchment paper or a silicone mat (you don't want to bake straight on a cookie sheet--it'll stick). Roll into balls roughly the size of a ping pong ball, about 1 ½ inches in diameter. You should get at least 24 cookies. Dip one side in the reserved crushed candy canes. Set it candy cane side up on your prepared cookie sheet. Place a few chocolate chips on top (optional, but so cute!).
6. Bake for 12-15 minutes, just until middle no longer looks uncooked but no longer than that. Cool on cookie sheet 10-15 minutes then remove to a wire rack to cool completely.

Enjoy! Store leftovers in an airtight container for 3-5 days. It's not recommended that you freeze baked cookies, but see note about freezing dough.