

Chocolate Peppermint Crunch Cookies



Kit Contains:

- Chocolate White Chocolate Chip Cookie Batter*
- Crushed Peppermint

** Batter contains flour, cocoa powder, white sugar, brown sugar, white chocolate chips, butter, eggs, baking powder, baking soda, salt, vanilla.*

Instructions:

1. Let cookie batter and thaw in the refrigerator for 24 hours.
2. Preheat oven to 350F. This is an important step. The oven must be at 350F before you begin to bake the cookies!
3. Line cookie sheet with parchment paper or spray generously with non-stick cooking spray.
4. Sprinkle crushed peppermint on a small plate. (Start with ¼ of the included crushed peppermint and then add more to the plate as you work on the cookies!)
5. Slice batter into ½" slices and then cut each slice in half.
6. Roll each half-slice into a round ball – should be right around 1 ¼" round across. Smaller cookies work better here because these cookies will spread!
7. Gently flatten each cookie a bit between your palms and then press one side into the crushed peppermint, coating the "top" of the cookie with a thin layer of candy.
8. Place on prepared cookie sheets. These cookies will spread and become thin, so space them out on the baking sheet more than you usually would to prevent them from baking into each other (see pic ->)
9. Before you bake, chill again- this is an important step! Place the cookie sheets in the fridge for 30 minutes or in the freezer for 15. This helps the cookie retain shape during baking.
10. Remove from refrigerator/freezer and bake for 12 min until cookies are done – keep in mind that ovens vary which can cause a slight variance in baking times. It can be tough to tell when chocolate cookies are done – they edges should be set with the center still a bit soft. The cookies will firm up as they cool.
11. Remove from oven and, while cookies are still hot, sprinkle the tops of each cookie with more crushed peppermint.
12. Let cookies cool on baking sheet until they are firm enough to transfer to wire cooling racks. Then, let them cool completely on the wire rack.

