

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 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 $\frac{1}{4}$ of the included crushed peppermint and then add more to the plate as you work on the cookies, but be sure to reserve at least $\frac{1}{4}$ peppermint to use in Step #11!)
5. Slice batter into $\frac{1}{2}$ " slices and then cut each slice in half.
6. Roll each half-slice into a round ball – should be right around 1 $\frac{1}{4}$ " round across.
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 and bake for approx. 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 – the edges should be set with the center still a bit soft. Cookies will firm up as they cool.
9. Remove from oven and, while cookies are still hot, sprinkle the tops of each cookie with more crushed peppermint.
10. 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.

