

# Peppermint Brownie Cookies

Yield: 2 dozen cookies

## Ingredients:

12 ounces bittersweet chocolate chips (or chopped)  
½ cup (1 stick) unsalted butter  
3 large eggs  
1 cup granulated sugar  
¼ cup brown sugar  
1 tablespoon pure vanilla extract  
½ teaspoon baking powder  
½ teaspoon kosher salt  
¾ cup all purpose flour  
¼ cup unsweetened cocoa powder  
1 cup white chocolate chips  
2 candy canes or a handful of peppermint candies, crushed



## Steps

- Step 1:** Preheat oven to 350°F. Line two baking sheet pans with parchment paper.
- Step 2:** In a microwave-safe bowl, melt bittersweet chocolate and butter in 20 second increments until completely melted and combined. Set aside.
- Step 3:** In the bowl of a stand mixer fitted with the paddle attachment, beat the eggs, sugars, vanilla, baking powder and salt on high speed for five minutes, or until the batter is thick and creamy. Don't cheat on the time! Beat for the full 5 minutes.
- Step 4:** Reduce the speed to low, and mix in the melted chocolate until well-combined.
- Step 5:** Stir in flour and cocoa powder until combined. Do not overmix.
- Step 6:** The batter should be like thick brownie batter.
- Step 7:** Drop cookie dough, using a small scooper, onto baking sheet pan. Cookies should be about 2 inches apart.
- Step 8:** Bake for 8 - 10 minutes or until cookies look done (the edges are set but it still looks a little wet in the center). Don't overbake, or the cookies will be hard when they cool.
- Step 9:** Cool on sheet pans for a few minutes before transferring them to wire racks to cool completely. In a heatproof small bowl or measuring cup, melt the white chocolate chips in 20 second increments, stirring until melt and smooth. Using a fork, drizzle the melted chocolate onto the cooled cookies and sprinkle the tops with the crushed peppermint candies. Allow chocolate to harden before serving. Store in an airtight container for up to 1 week.