



Chocolate Chip and Peppermint Crunch Crackles

READY IN



45 min.

SERVINGS



36

CALORIES



154 kcal

SIDE DISH

Ingredients

- ☐ 1.5 cups flour
- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 3 large eggs
- ☐ 0.5 cup peppermint candies hard crushed finely
- ☐ 1 teaspoon peppermint extract
- ☐ 36 servings powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 8 ounces bittersweet chocolate unsweetened chopped (not)

- ☐ 3 ounces semi chocolate chips
- ☐ 6.5 tablespoons sugar
- ☐ 0.5 cup butter unsalted cut into 1/2-inch pieces (1 stick)
- ☐ 1.5 ounces baker's chocolate unsweetened chopped
- ☐ 2 teaspoons vanilla extract
- ☐ 36 servings frangelico crushed
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Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk

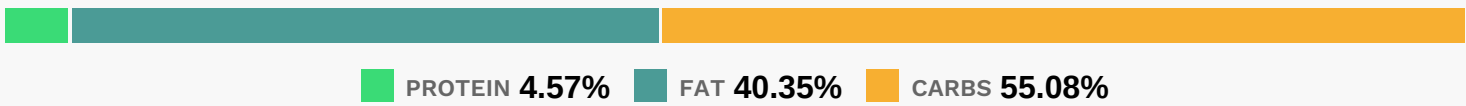
Directions

- ☐ Combine first 3 ingredients in heavy large saucepan. Stir over low heat until chocolates melt and mixture is smooth.
- ☐ Remove pan from heat.
- ☐ Mix in finely crushed mints and 6 1/2 tablespoons sugar. Cool mixture to lukewarm, stirring occasionally, about 30 minutes.
- ☐ Whisk eggs into chocolate mixture, 1 at a time, then whisk in vanilla extract and peppermint extract.
- ☐ Whisk flour, baking powder, and salt in small bowl to blend.
- ☐ Whisk flour mixture, then chocolate chips into chocolate mixture. Cover batter and chill until firm enough to shape, at least 3 hours and up to 1 day.
- ☐ Position rack in center of oven and preheat to 325°F. Line 2 baking sheets with parchment paper. Using 1 generous tablespoonful for each cookie, roll dough between moistened palms

into 1 1/4-inch-diameter balls, then arrange on prepared baking sheets, spacing 1 inch apart.

- ☐ Bake cookies, 1 sheet at a time, until puffed and cracked on top but still soft to touch in center, about 11 minutes.
- ☐ Let stand on sheets 5 minutes. Press coarsely crushed mints onto tops of cookies or sprinkle with powdered sugar.
- ☐ Transfer to racks; cool completely. (Can be made 1 week ahead. Store airtight between sheets of waxed paper in refrigerator.)

Nutrition Facts



Properties

Glycemic Index:8.53, Glycemic Load:5.97, Inflammation Score:-2, Nutrition Score:3.003913026789%

Flavonoids

Catechin: 0.76mg, Catechin: 0.76mg, Catechin: 0.76mg, Catechin: 0.76mg Epicatechin: 1.68mg, Epicatechin: 1.68mg, Epicatechin: 1.68mg, Epicatechin: 1.68mg

Nutrients (% of daily need)

Calories: 153.62kcal (7.68%), Fat: 6.95g (10.69%), Saturated Fat: 4.05g (25.3%), Carbohydrates: 21.34g (7.11%), Net Carbohydrates: 20.31g (7.39%), Sugar: 14.85g (16.5%), Cholesterol: 22.8mg (7.6%), Sodium: 32.71mg (1.42%), Alcohol: 0.11g (100%), Alcohol %: 0.41% (100%), Caffeine: 8.39mg (2.8%), Protein: 1.77g (3.55%), Manganese: 0.2mg (10.1%), Copper: 0.16mg (7.91%), Iron: 1.08mg (6.02%), Selenium: 3.96µg (5.66%), Magnesium: 20.88mg (5.22%), Phosphorus: 43.72mg (4.37%), Fiber: 1.03g (4.12%), Vitamin B1: 0.05mg (3.15%), Vitamin B2: 0.05mg (3.15%), Folate: 11.91µg (2.98%), Zinc: 0.44mg (2.92%), Vitamin A: 105.62IU (2.11%), Potassium: 71.72mg (2.05%), Vitamin B3: 0.4mg (2.01%), Calcium: 15.48mg (1.55%), Vitamin B5: 0.12mg (1.18%), Vitamin E: 0.18mg (1.17%)