



Chocolate Peppermint Patty Cookies

READY IN



45 min.

SERVINGS



40

CALORIES



128 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 10 ounce bittersweet chocolate chopped
- ☐ 2 cups candy canes crushed sifted
- ☐ 3 large eggs at room temperature
- ☐ 0.8 cup flour
- ☐ 0.3 teaspoon kosher salt
- ☐ 4 tablespoons milk
- ☐ 0.8 teaspoon peppermint extract
- ☐ 3 cups powdered sugar

- ☐ 1 cup sugar
- ☐ 0.3 cup butter unsalted cut into chunks
- ☐ 2 ounces chocolate unsweetened chopped

Equipment

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

Directions

- ☐ Put chocolates and butter in a medium metal bowl and set bowl over a pan filled with 1 in. of simmering water. Cook, stirring occasionally, until melted, then remove from heat and let cool slightly.
- ☐ Whisk in eggs and sugar, mixing until combined. Then whisk in flour, baking powder, and salt. Chill dough, covered, until firm, about 2 hours.
- ☐ Let dough sit at room temperature 15 minutes. Meanwhile, preheat oven to 350 and line 2 baking sheets with parchment paper. Scoop 1 tbsp. portions of dough, rolling each into a ball, and put onto sheets 1 in. apart. Using the palm of your hand, press dough balls into rounds 1/4 in. thick.
- ☐ Bake cookies until they no longer look wet on top, about 8 minutes.
- ☐ Let cool on baking sheets.
- ☐ In a small bowl, mix powdered sugar, milk, and peppermint extract until smooth.
- ☐ Spread 1 heaping tsp. peppermint icing onto the flat side of 1 cookie. Top with flat side of a second cookie to form a sandwich, pressing together to squeeze filling to the edge.
- ☐ Roll edge of cookie in candy canes. Repeat with remaining cookies.
- ☐ Make ahead: Batter up to 1 day; baked cookies up to 2 days, airtight.

Nutrition Facts



 PROTEIN **4.25%**  FAT **34.68%**  CARBS **61.07%**

Properties

Glycemic Index:6.88, Glycemic Load:4.83, Inflammation Score:-1, Nutrition Score:2.3904347912125%

Flavonoids

Catechin: 0.91mg, Catechin: 0.91mg, Catechin: 0.91mg, Catechin: 0.91mg Epicatechin: 2.01mg, Epicatechin: 2.01mg, Epicatechin: 2.01mg, Epicatechin: 2.01mg

Nutrients (% of daily need)

Calories: 127.62kcal (6.38%), Fat: 5.05g (7.77%), Saturated Fat: 2.9g (18.11%), Carbohydrates: 20.02g (6.67%), Net Carbohydrates: 19.15g (6.96%), Sugar: 16.51g (18.34%), Cholesterol: 17.61mg (5.87%), Sodium: 29.87mg (1.3%), Alcohol: 0.03g (100%), Alcohol %: 0.08% (100%), Caffeine: 7.23mg (2.41%), Protein: 1.39g (2.79%), Manganese: 0.17mg (8.55%), Copper: 0.14mg (7.08%), Iron: 0.89mg (4.92%), Magnesium: 18.31mg (4.58%), Selenium: 2.78µg (3.98%), Phosphorus: 37.56mg (3.76%), Fiber: 0.87g (3.46%), Zinc: 0.4mg (2.65%), Vitamin B2: 0.04mg (2.29%), Potassium: 62.63mg (1.79%), Vitamin B1: 0.03mg (1.68%), Folate: 6.49µg (1.62%), Calcium: 15.03mg (1.5%), Vitamin A: 61.68IU (1.23%), Vitamin B3: 0.22mg (1.11%)