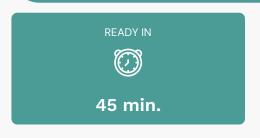
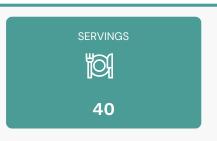


Chocolate Peppermint Patty Cookies







DESSERT

Ingredients

O.8 teaspoon double-acting baking powder
10 ounce bittersweet chocolate chopped
2 cups candy canes crushed sifted
3 large eggs at room temperature
O.8 cup flour
O.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 cooslightly.	
	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 1/2 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

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

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%)