



Double Chocolate Peppermint Cookies

READY IN



29 min.

SERVINGS



12

CALORIES



244 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 0.5 cup brown sugar
- ☐ 5 small candy canes
- ☐ 2 eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 3 tablespoons kahlua peppermint mocha
- ☐ 0.3 teaspoon salt
- ☐ 6 ounces semi-sweet baking chocolate coarsely chopped

- ☐ 5 tablespoons butter unsalted softened
- ☐ 3 tablespoons cocoa powder unsweetened

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ blender
- ☐ microwave

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C). Line a cookie sheet with parchment paper.
- ☐ Melt the chocolate pieces until smooth in a microwave or double burner.
- ☐ Let cool slightly.
- ☐ In the bowl of a countertop mixer fitted with the paddle attachment, cream together the butter, granulated sugar, and brown sugar until fluffy and light in color.
- ☐ Add the eggs and Kahlua Peppermint Mocha; beat until liquids are absorbed.
- ☐ Sift in the flour, cocoa powder, baking powder and salt. Beat until fully combined. (Note: this cookie dough is very sticky!)
- ☐ Scoop out a rounded tablespoon of dough and gently shape into a flat disc.
- ☐ Place on a parchment-lined sheet pan, leaving about 2 inches between cookies. (Tip: Keep your hands dusted with flour as it will help shape the sticky dough into cookies.)
- ☐ Bake at 375 degrees F for 5 minutes.
- ☐ Remove the pan from the oven and gently press 4 or 5 peppermint pieces into the top of each cookie. Return the cookies to the oven and continue baking for another 4 minutes.
- ☐ Place sheet on rack; allow cookies to cool before removing from pan.

Nutrition Facts



 PROTEIN **6.29%**  FAT **44.97%**  CARBS **48.74%**

Properties

Glycemic Index:19.76, Glycemic Load:11.63, Inflammation Score:-5, Nutrition Score:8.0969564862873%

Flavonoids

Catechin: 9.93mg, Catechin: 9.93mg, Catechin: 9.93mg, Catechin: 9.93mg Epicatechin: 22.56mg, Epicatechin: 22.56mg, Epicatechin: 22.56mg, Epicatechin: 22.56mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

Nutrients (% of daily need)

Calories: 244.01kcal (12.2%), Fat: 13.15g (20.24%), Saturated Fat: 7.93g (49.58%), Carbohydrates: 32.08g (10.69%), Net Carbohydrates: 28.98g (10.54%), Sugar: 19.17g (21.3%), Cholesterol: 39.82mg (13.27%), Sodium: 92.83mg (4.04%), Alcohol: 0.81g (100%), Alcohol %: 1.55% (100%), Caffeine: 14.21mg (4.74%), Protein: 4.14g (8.28%), Manganese: 0.72mg (35.92%), Copper: 0.53mg (26.59%), Iron: 3.35mg (18.61%), Magnesium: 56.77mg (14.19%), Fiber: 3.1g (12.39%), Zinc: 1.63mg (10.84%), Selenium: 7.33µg (10.47%), Phosphorus: 98.89mg (9.89%), Vitamin B1: 0.11mg (7.12%), Folate: 27.14µg (6.79%), Vitamin B2: 0.11mg (6.22%), Potassium: 171.73mg (4.91%), Calcium: 45.4mg (4.54%), Vitamin B3: 0.85mg (4.26%), Vitamin A: 185.38IU (3.71%), Vitamin B5: 0.2mg (2.04%), Vitamin E: 0.28mg (1.84%), Vitamin K: 1.87µg (1.78%), Vitamin D: 0.23µg (1.56%), Vitamin B6: 0.03mg (1.31%), Vitamin B12: 0.08µg (1.25%)