



Double Chocolate-Peppermint Crunch Cookies

READY IN



170 min.

SERVINGS



50

CALORIES



100 kcal

DESSERT

Ingredients

- ☐ 1.5 cups flour
- ☐ 1 teaspoon double-acting baking powder
- ☐ 2.5 cups chocolate chips 61% divided (do not exceed cacao; 15 to 16 ounces)
- ☐ 4 peppermint candies hard crushed
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 2 large eggs
- ☐ 1 teaspoon espresso powder instant
- ☐ 1 teaspoon peppermint extract
- ☐ 0.5 teaspoon salt

- ☐ 1 cup sugar
- ☐ 0.5 cup butter unsalted room temperature (1 stick)
- ☐ 1 teaspoon vanilla extract

Equipment

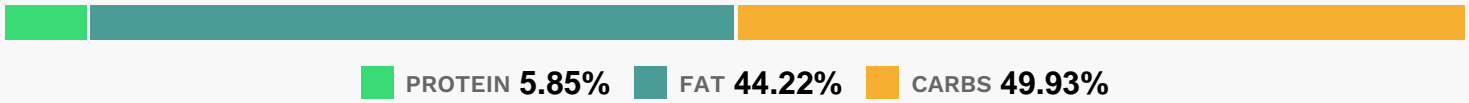
- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer

Directions

- ☐ Preheat oven to 375°F. Line 2 large rimmed baking sheets with parchment paper. Stir 2 cups chocolate chips in medium metal bowl set over saucepan of simmering water until melted and smooth. Measure 2/3 cup melted chocolate; transfer to small metal bowl and reserve for drizzling.
- ☐ Whisk flour, cocoa powder, baking powder, espresso powder, and salt in medium bowl. Using electric mixer, beat butter in large bowl until creamy.
- ☐ Add sugar and both extracts; beat until smooth.
- ☐ Add eggs; beat to blend. Beat in melted chocolate from medium bowl.
- ☐ Add dry ingredients; beat just to blend. Stir in remaining 1/2 cup chocolate chips. Measure 1 level tablespoonful dough; roll dough between palms to form ball.
- ☐ Place on prepared baking sheet. Repeat with remaining dough, spacing cookies 1 1/2 inches apart.
- ☐ Bake cookies until cracked all over and tester inserted into center comes out with large moist crumbs attached, 8 to 9 minutes. Cool cookies on baking sheet 5 minutes.
- ☐ Transfer cookies on parchment paper to racks to cool completely.
- ☐ Rewarm reserved 2/3 cup chocolate over small saucepan of simmering water. Using fork, drizzle chocolate over cookies.

Sprinkle crushed candy canes over, arranging some pieces with red parts showing. Chill just until chocolate sets, about 20 minutes. DO AHEAD: Can be made 3 weeks ahead. Store airtight in freezer. Bring to room temperature before serving.

Nutrition Facts



Properties

Glycemic Index:6.14, Glycemic Load:5.15, Inflammation Score:-1, Nutrition Score:1.8204347875131%

Flavonoids

Catechin: 0.28mg, Catechin: 0.28mg, Catechin: 0.28mg, Catechin: 0.28mg Epicatechin: 0.84mg, Epicatechin: 0.84mg, Epicatechin: 0.84mg, Epicatechin: 0.84mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 99.96kcal (5%), Fat: 4.97g (7.64%), Saturated Fat: 3.88g (24.25%), Carbohydrates: 12.61g (4.2%), Net Carbohydrates: 12.01g (4.37%), Sugar: 7.38g (8.2%), Cholesterol: 12.41mg (4.14%), Sodium: 44.68mg (1.94%), Alcohol: 0.05g (100%), Alcohol %: 0.31% (100%), Protein: 1.48g (2.96%), Selenium: 2.46µg (3.52%), Calcium: 34.85mg (3.48%), Manganese: 0.06mg (2.81%), Vitamin B2: 0.05mg (2.73%), Zinc: 0.4mg (2.68%), Vitamin B1: 0.04mg (2.65%), Phosphorus: 24.87mg (2.49%), Folate: 9.9µg (2.47%), Fiber: 0.6g (2.41%), Iron: 0.4mg (2.21%), Potassium: 71.87mg (2.05%), Copper: 0.04mg (2.02%), Vitamin B3: 0.33mg (1.67%), Magnesium: 6.6mg (1.65%), Vitamin E: 0.22mg (1.45%), Vitamin A: 68.43IU (1.37%), Vitamin B5: 0.12mg (1.18%)