



## Double Chocolate-Peppermint Crunch Cookies

 Popular

READY IN



170 min.

SERVINGS



50

CALORIES



100 kcal

DESSERT

### Ingredients

- ☐ 1.5 cups all purpose flour
- ☐ 1 teaspoon double-acting baking powder
- ☐ 2.5 cups bittersweet chocolate chips 61% divided (do not exceed cacao; 15 to 16 ounces)
- ☐ 4 candy canes hard crushed
- ☐ 0.3 cup natural 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

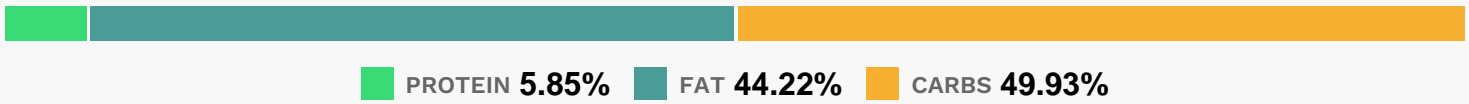
- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer

## 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%)