

DESSERT

Peppermint Truffle Cookies

11 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
26 min	15 min	11 min	36	\$0.63	245 kcal



Peppermint Truffle Cookies might be a good recipe to expand your dessert repertoire. This recipe makes 36 servings with 245 calories, 3g of protein, and 16g of fat each. For 63 cents per serving, this recipe covers 5% of your daily requirements of vitamins and minerals. 1 person were glad they tried...

Ingredients

- ☐ 8 ounces bittersweet baking chocolate
- ☐ 1 egg
- ☐ 36 milk chocolate kiss-shaped candies, unwrapped
- ☐ 1 cup sugar, divided
- ☐ ½ cup butter
- ☐ 2 cups flour
- ☐ ½ teaspoon McCormick® Pure Peppermint Extract

EQUIPMENT Bowl, Baking sheet, Oven, Hand mixer, Microwave

Method

- 1 Preheat oven to 350 degrees F. Microwave chocolate and butter in large microwaveable bowl on HIGH 1 to 2 minutes or until butter is melted.
- 2 Let stand 10 minutes to cool slightly.
- 3 Add 1/2 cup of the sugar, egg and peppermint extract. Beat with electric mixer on medium speed until well blended. Gradually beat in flour on low speed until well mixed.
- 4 Shape dough into 1-inch balls. Press a chocolate candy into the center of each ball, forming dough around the candy to completely enclose it.
- 5 Roll in remaining 1/2 cup sugar to coat.
- 6 Place 1 inch apart on greased baking sheets.
- 7 Bake 9 to 11 minutes or until cookies are set. Cool on baking sheets 5 minutes.
- 8 Remove to wire racks; cool completely.

Nutrition per serving

245	3 g	16 g	30 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			9.3 g · 58% of daily needs
Fibre			2.8 g · 11% of daily needs
Sugar			20.1 g · 22% of daily needs
Sodium			28.2 mg · 1% of daily needs
Cholesterol			11.3 mg · 4% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/peppermint-truffle-cookies-141990