



White Chocolate-Peppermint Drops

READY IN



130 min.

SERVINGS



18

CALORIES



164 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 candy canes hard crushed
- ☐ 1 large eggs
- ☐ 1.8 cups flour all-purpose
- ☐ 4 teaspoons heavy cream
- ☐ 1 drops peppermint extract
- ☐ 0.3 teaspoon salt
- ☐ 0.3 cup sugar
- ☐ 1 stick butter unsalted at room temperature

- ☐ 1 teaspoon vanilla extract
- ☐ 6 ounces chocolate white chopped

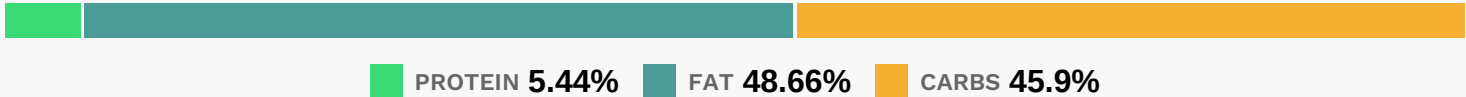
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ microwave

Directions

- ☐ Position racks in the upper and lower thirds of the oven and preheat to 350 degrees F. Line 2 baking sheets with parchment paper.
- ☐ Place one-third of the white chocolate in a small microwave-safe bowl; microwave in 30-second intervals, stirring, until melted. Set aside to cool slightly.
- ☐ Whisk the flour, baking powder and salt in a medium bowl. Beat the butter and sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 2 minutes. Beat in the melted white chocolate until smooth, then beat in the egg and vanilla. Reduce the mixer speed to low; add the flour mixture in 2 batches and beat until combined. Beat in half of the remaining chopped white chocolate.
- ☐ Roll heaping tablespoonfuls of dough into balls and arrange about 2 inches apart on the prepared baking sheets.
- ☐ Bake the cookies, switching the position of the pans halfway through, until the edges are slightly golden, about 15 minutes.
- ☐ Let cool 3 minutes on the baking sheets, then transfer to a rack to cool completely. Make the glaze: Microwave the remaining chopped white chocolate (you can use the same bowl as before) in 30-second intervals, stirring, until melted; stir in the heavy cream, and peppermint extract to taste. Dip the tops of the cookies in the glaze and return to the rack.
- ☐ Sprinkle with the crushed candy cane and let set, about 1 hour.
- ☐ Photograph by Johnny Miller

Nutrition Facts



Properties

Glycemic Index:20.95, Glycemic Load:13.41, Inflammation Score:-2, Nutrition Score:2.8086956535345%

Nutrients (% of daily need)

Calories: 164.03kcal (8.2%), Fat: 8.92g (13.73%), Saturated Fat: 5.42g (33.87%), Carbohydrates: 18.93g (6.31%), Net Carbohydrates: 18.59g (6.76%), Sugar: 9.57g (10.63%), Cholesterol: 27.07mg (9.02%), Sodium: 57.82mg (2.51%), Alcohol: 0.08g (100%), Alcohol %: 0.27% (100%), Protein: 2.25g (4.49%), Selenium: 5.52µg (7.88%), Vitamin B1: 0.1mg (6.87%), Vitamin B2: 0.1mg (6.15%), Folate: 24.44µg (6.11%), Manganese: 0.09mg (4.27%), Phosphorus: 39.86mg (3.99%), Vitamin B3: 0.79mg (3.97%), Vitamin A: 191.05IU (3.82%), Iron: 0.65mg (3.62%), Calcium: 31.03mg (3.1%), Vitamin E: 0.28mg (1.89%), Vitamin B5: 0.16mg (1.63%), Vitamin B12: 0.09µg (1.5%), Fiber: 0.35g (1.39%), Copper: 0.03mg (1.34%), Potassium: 46.87mg (1.34%), Zinc: 0.2mg (1.33%), Vitamin K: 1.38µg (1.31%), Vitamin D: 0.17µg (1.12%), Magnesium: 4.4mg (1.1%)