



Chocolate Peppermint Crunch Cookies

Servings: **0 servings**

Ingredients

2 1/4 cups all-purpose flour

3/4 cups baking cocoa

OR

1/3 cups + 1 Tbs baking cocoa & 2 squares unsweetened chocolate, melted (this option makes a 'tighter' cookies - less spread)

1 teaspoon baking soda

1/2 teaspoon salt

1 cup butter, softened

1 cup granulated sugar

1 cup brown sugar, packed

2 large eggs

2 teaspoons vanilla extract

1 cup crushed peppermint candy (use either the packaged kind you can find in the stores during the holidays or crush starlight mints or leftover candy canes)

Directions

Preheat oven to 350 degrees. Line cookie sheets with parchment paper.

In a medium bowl, combine flour, cocoa, baking soda and salt. Set aside.

In a large bowl, cream butter and sugars together. Add eggs and vanilla extract; mix well.

If using the OR option: add the melted chocolate to the creamed mixture after the eggs have been incorporated.

Gradually add dry ingredients to creamed mixture. Mix until well combined.

Fold in peppermint chips.

Drop by rounded tablespoonfuls onto prepared cookie sheets.

Bake for 8-10 minutes. Let cool on cookie sheet for one minute. Remove to wire rack to cool completely.

Makes approximately 4 dozen cookies.

Printed from **Key Ingredient**

Direct recipe link: <https://www.keyingredient.com/recipes/10937040/chocolate-peppermint-crunch-cookies/>