



Chocolate Peppermint Pinwheel Cookies Recipe

Servings: **0 servings**

Ingredients

- 1 batch Sugar Cookies, recipe follows
- 3 ounces unsweetened chocolate, melted
- 1 teaspoon vanilla extract
- 1 egg yolk
- 1 teaspoon peppermint extract
- 1/2 cup crushed candy canes or peppermint candies

Directions

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Divide the dough in half and add chocolate and vanilla to 1 half and incorporate with hands. Add egg yolk, peppermint extract, and crushed candy to other half of dough and incorporate with hands. Cover both with plastic and chill for approximately 5 minutes. Roll out doughs separately to approximately 1/4-inch thickness. Place peppermint dough on top of chocolate and press together around the edges. Using waxed paper or flexible cutting board underneath, roll dough into log. Wrap in wax paper and refrigerate for 2 hours.

Preheat oven to 375 degrees.

Remove dough from the refrigerator and cut into 1/2-inch slices. Place cookies 1-inch apart on greased baking sheet, parchment, or silicone baking mat and bake for 12 to 13 minutes, rotating the pan halfway through cooking time. Remove from oven and let sit on baking sheet for 2 minutes, then move to a wire rack to cool completely. Store in an airtight container for up to 1 week.

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