



★ **DISNEY EATS**

COOKING UP THE MAGIC

★ **CHOCOLATE PEPPERMINT COOKIES** ★

Disney's Contemporary Resort

INGREDIENTS

Makes 24 Cookies

CHOCOLATE PEPPERMINT COOKIES:

6 ounces chopped semi-sweet chocolate

1 1/2 cups all-purpose flour

1/4 cup cocoa powder

1 teaspoon espresso powder

1 teaspoon baking powder

1/2 teaspoons salt

3/4 cup unsalted butter, softened

1 1/4 cups granulated sugar

2 eggs

1 teaspoon vanilla extract

1 teaspoon peppermint extract

3/4 cup mini chocolate chips

TOPPING:

4 ounces chopped semi-sweet chocolate

1/2 cup crushed candy cane pieces

DIRECTIONS

FOR CHOCOLATE PEPPERMINT COOKIES:

1. Preheat oven to 350°F. Line a baking sheet with parchment paper or silicone baking mat and set aside.
2. Melt chopped semi-sweet chocolate in microwave, stirring after every 30 seconds until smooth. Set aside.
3. Whisk all-purpose flour, cocoa powder, espresso powder, baking powder, and salt in a medium bowl and set aside.
4. Cream butter and sugar in the bowl of an electric mixer fitted with a paddle attachment until fluffy. Add eggs, vanilla extract, and peppermint extract and beat on medium speed until just combined. Add melted chocolate and beat on low speed until combined.
5. Slowly add reserved flour mixture. Beat until incorporated. Fold in chocolate chips.
6. Using a 1 tablespoon scoop, place 12 balls of dough on prepared baking sheet. Refrigerate remaining dough while baking.
7. Bake for 9-11 minutes, until cookies begin to crinkle on top. Cool for 5 minutes on baking sheet, then transfer to wire rack to cool completely before decorating.
8. Repeat with remaining dough.

TO SERVE:

1. Melt chopped semi-sweet chocolate in microwave, stirring after every 30 seconds until smooth. Set aside.
2. Using a fork, drizzle melted chocolate over cookies and sprinkle crushed candy canes on top.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.