



Crinkle Cookies with Peppermint Cream

Makes: 12 servings

Prep Time: 30 minutes Cook Time: 12 minutes

Total Time: 54 minutes

Ingredients

Crinkle Cookies:

- 1 cup (5 ounces) all-purpose flour
- 1/2 cup unsweetened cocoa powder, sifted
- 1 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1 & 1/2 cups packed brown sugar
- 3 large eggs
- 1 tsp vanilla extract
- 4 ounces unsweetened chocolate, chopped
- 4 tbsp unsalted butter
- 1/2 cup granulated sugar
- 1/2 cup confectioners' sugar

Peppermint Frosting:

- 3/4 cup salted butter
- 3 cups powdered sugar
- 3 tbsp heavy cream
- 1 tsp peppermint extract, more to taste
- 8 peppermint candy canes

Ingredients

Adjust oven rack to middle position and heat oven to 325° F. Line 2 baking sheets with parchment paper.

Whisk flour, cocoa, baking powder, baking soda, and salt together in bowl.

Whisk brown sugar, eggs, and vanilla together in large bowl.

Combine chocolate and butter in bowl and microwave at 50 percent power, stirring occasionally, until melted, 2 to 3 minutes.

Whisk chocolate mixture into egg mixture until combined. Fold in flour mixture until no dry streaks remain. Let dough sit at room temperature for 10 minutes. Do not refrigerate.

Place granulated sugar and confectioners' sugar in separate shallow dishes. Working with 1 rounded tablespoon of dough at a time, from the scoop, drop dough balls directly into granulated sugar and roll to coat. Transfer dough balls to confectioners' sugar and roll to give each a heavy even coat. Evenly space dough balls on prepared sheets.

Bake cookies, 1 sheet at a time, until puffed and cracked and edges have begun to set but centers are still soft (cookies will look raw between cracks and seem underdone), about 12 minutes, rotating sheet halfway through baking. Let cool completely on sheet.

Peppermint Cream:

Using a stand mixer fitted with the paddle blade attachment, beat the butter until smooth and fluffy. Add the powdered sugar a little bit at a time, with mixer running continuously. Add in the cream and peppermint extract. Whip until completely smooth.

Place the unwrapped candy canes in a zip-lock bag. Using a rolling pin, crush the candy into small pieces. Pour the crushed candy onto a plate.

Once cookies have cooled completely, spread 2 tablespoons of frosting on the underside of one cookie and top with another. Roll edges into the crushed candy cane. Repeat for remaining cookies.

Recipe from The Modern Proper