

CHOCOLATE PEPPERMINT COOKIES **EPCOT® International Festival of the Holidays**

Makes about 2 dozen cookies

- 1/2 cup unsalted butter, softened
- 3/4 cup sugar
- 1 large egg
- 1/4 teaspoon peppermint extract
- 1 1/4 cups all-purpose flour
- 1/3 cup cocoa powder (preferably Dutch cocoa)
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/3 cup semisweet chocolate chips, plus 1/4 cup chocolate chips for topping
- 20 to 24 peppermint hard candies, crushed

1. Preheat oven to 350°F.
2. Cream together butter and sugar in large bowl for 1 to 2 minutes. Add egg and peppermint extract and beat with mixer until light and fluffy, scraping down sides of bowl.
3. In a separate bowl, combine flour, cocoa powder, salt, baking soda and baking powder. Gradually sift over wet ingredients, mixing well.
4. Stir in chocolate chips. Freeze for 10 minutes.
5. Remove from freezer and form dough into balls (each a heaping tablespoon) and place 1 1/2 inches apart on parchment-lined baking sheet. Press tops of cookies down and top with a few more chocolate chips.
6. Bake 10 to 12 minutes until edges start to dry but tops are still slightly soft. Remove from oven and immediately sprinkle a handful of crushed candies on each cookie.
7. Transfer to cooling rack until completely cooled.

Cook's Note: Dutch-processed cocoa is treated with an alkali to neutralize its acidity. The treatment process, invented by a Dutchman in 1828, smooths and mellows the cocoa's flavor and darkens its color to a rich, deep and sometimes reddish color. You can use unsweetened cocoa, but Dutch is preferred.

*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.*

What to drink: Pair with eggnog for a perfect holiday treat.

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