



“TASTES LIKE CHRISTMAS” COOKIES

A classmate took a bite of these chocolate-peppermint cookies and exclaimed, “These taste like Christmas!” The name stuck. To make regular chocolate cookies, omit the peppermint extract and substitute more chocolate chips in place of the peppermint bits.

INGREDIENTS

- 2 cups (240 g) all-purpose flour
- 1 ¼ cups (106 g) unsweetened cocoa
- 2 tsp (12 ml) baking soda
- ¼ tsp (1 ml) salt
- 1 cup (230 g) unsalted butter, softened
- 1 cup (200 g) granulated sugar
- 1 cup (200 g) brown sugar, packed
- 2 eggs, room temperature
- 1 tsp (6 ml) peppermint extract
- 1 tsp (6 ml) vanilla extract
- 2 Tbsp (36 ml) milk
- 1 ½ cups (255 g) chocolate chips
- 1 cup (140 g) Andes® Peppermint Crunch Baking Chips

High-altitude: Reduce granulated and brown sugars by 1 Tbsp each. Add 2 Tbsp flour. Reduce baking soda by 1 tsp. Add more milk if dough is still too thick.

DIRECTIONS

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

Using a handheld or stand mixer, cream the butter and sugars on medium speed until light and fluffy. Beat in eggs and extracts, scraping down the sides of the bowl as necessary.

With the mixer speed on low, gradually add flour mixture. By hand, stir in the milk, then fold in the chocolate chips and peppermint baking chips. Cover and chill dough for at least 2 hours and up to 3 days.

Preheat oven to 350° F (177° C). *High-altitude:* Increase temperature by 15–25° F (8–14° C) and reduce baking time as necessary.

Using a medium cookie scoop, drop balls of dough onto a cookie sheet lined with parchment paper. Press a few chocolate chips onto the top of each ball, if desired. Bake for approximately 8 to 10 minutes, or until the top and edges have begun to set. Leave on the sheets for a few minutes, then remove to cooling racks to cool completely.

Makes 3 to 4 dozen cookies.

