

Peppermint-Frosted Chocolate Yummies

Best-Loved Cookies | December 2008



Amy frosts chewy chocolate cookies with peppermint frosting and a drizzle of chocolate. Sprinkle frosted cookies with crushed peppermint candies if you like.

PREP: 40 MINUTES BAKE: 8 MINUTES/BATCH OVEN: 375°

- 1/2 CUP BUTTER, SOFTENED
- 1 CUP GRANULATED SUGAR
- 1 TSP. VANILLA
- 1/2 TSP. SALT
- 1 EGG
- 2 1-OZ. SQUARES UNSWEETENED CHOCOLATE, MELTED AND COOLED
- 1 CUP ALL-PURPOSE FLOUR
- GRANULATED SUGAR
- 1/4 CUP BUTTER, SOFTENED
- 2 1/2 CUPS POWDERED SUGAR
- 1/2 TSP. PEPPERMINT EXTRACT
- 2-3 TBSP. MILK
- RED FOOD COLORING (OPTIONAL)
- CRUSHED PEPPERMINT CANDIES (OPTIONAL)
- 1 CUP SEMISWEET CHOCOLATE PIECES
- 2 TSP. SHORTENING

In a large mixing bowl, with an electric mixer on medium to high speed, beat 1/2 cup butter for 30 seconds. Add 1 cup granulated sugar, vanilla, and salt. Beat until combined, scraping sides of bowl. Beat in egg and melted unsweetened chocolate. Beat in flour until combined.

Drop dough by rounded teaspoons 2 inches apart onto ungreased cookie sheets. Grease the bottom of a glass and coat with granulated sugar; flatten cookies with sugar-coated glass. Bake in a 375° oven for 8 minutes or until set. Cool on cookie sheets for 1 minute; transfer to wire racks. Cool completely.

In a medium mixing bowl, with an electric mixer on medium to high speed, beat 1/4 cup butter for 30 seconds. Beat in powdered sugar, peppermint extract, and enough milk to make a spreading consistency. If desired, tint pink with food coloring. Spread frosting over each cookie leaving a 1/4-inch border around the edge. Sprinkle with candies, if desired.

In a small saucepan heat and stir semisweet pieces and shortening over low heat until melted and smooth. Let cool slightly. Drizzle chocolate over tops of cookies. Makes 3 dozen cookies.

TO STORE: Store unfrosted cookies in covered containers at room temperature for up to 3 days or freeze for up to 3 months. Thaw, then frost as above.

Per cookie: 139 cal., 7 g fat (4 g sat. fat), 16 mg chol., 63 mg sodium, 21 g carbo., 1 g dietary fiber, 1 g protein.

Amy started making these chocolate-drizzled dream cookies as a teen and tweaked them until they became her signature recipe.

"It's a lot of fun to be recognized as the lady who made those wonderful cookies."

—Amy Struck
Michigamme, MI