

Semi Sweet Designs'

Peppermint Mocha Cut-Out Cookie Recipe

Ingredients

- 1 cup (two sticks) unsalted butter, softened
- ½ cup brown sugar (light or dark)
- ½ cup granulated sugar
- 2 eggs
- 1 tsp vanilla extract
- 1 tsp peppermint extract
- 1 tbsp espresso powder
- 1 tsp salt
- 1 tsp baking powder
- ⅔ cup cocoa powder
- 3 cups all-purpose flour
- 1 cup Andes peppermint baking chips

Instructions

1. In a mixer, cream together butter and both sugars. Mix until fluffy and well incorporated.
2. Add eggs, vanilla and peppermint extracts, salt, baking powder, and espresso powder. Mix until it is all well incorporated.
3. Add flour and cocoa powder, mixing a cupful at a time, to the butter/sugar/egg mixture. After everything is well mixed, the dough should be non-greasy to the touch. The dough should pull cleanly from the bowl.
4. Stir in the peppermint chips.
5. Roll to 1/4 inch thickness between two sheets of parchment or wax paper. After rolling, chill the dough for at least 30 minutes.
6. Once the dough is well chilled and hard to the touch, cut out shapes and place them on a parchment paper-lined, light-colored baking sheet. Chill the cutout shapes again before baking.
7. Bake at 375 degrees for 7-9 minutes. Remove from the oven before the first indication of the edges turning brown. Leave the cookies to cool on the baking sheet for 10 minutes.
8. Remove cookies from the baking sheet with a spatula and place on a cooling rack to cool before decorating.

Makes about 2 dozen 3-inch cookies, but this recipe can be doubled easily if needed.