



# 12 Days of Christmas Cookies

## Chocolate-Peppermint Thumbprint Cookies

Makes: 24

### Ingredients:

1 cup plus 2 tbsp all-purpose flour  
1/3 cup unsweetened cocoa powder  
3/4 tsp baking soda  
1/2 tsp salt  
1 1/4 stick (10 tbsp) softened butter  
1 cup sugar  
1 large egg  
1 1/2 tsp vanilla extract  
3/4 cup semisweet chocolate chips  
4 oz milk chocolate chopped  
Crushed peppermint candies for topping



### Directions:

1. In the bowl of a mixer fitted with the paddle attachment, cream the butter and sugar on medium-high speed until fluffy, about 3 minutes. Add the egg and vanilla and mix until combined.
2. Sift the flour, cocoa powder, baking soda and salt into a large bowl. Add the flour mixture to the wet ingredients and beat until combined. Mix in the chocolate chips.
4. Line 2 baking sheets with parchment paper. Scoop rounded tablespoonfuls of dough and roll into smooth round balls. Place 2 inches apart on the prepared baking sheets. Refrigerate until firm, at least 1 hour or overnight.
5. Preheat oven to 350°. Bake cookies until set, 9-11 minutes. Press the handle of a wooden spoon into the center of each cookie to make a small indentation.
6. Remove cookies and cool on rack. While the cookies are cooling, melt the chocolate in the microwave, in 30 second intervals. Spoon about 1/2 tsp of the melted chocolate into the center of each cookie and top with crushed peppermint.



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OSU Extension Office- - Washington County  
1115 Gilman Avenue, Marietta, OH 45750  
740-376-7431