

Katie's Peppermint White Chocolate Chip Cookie

DECK THE HALLS WITH Southern Living

INGREDIENTS

- 1 cup semi-sweet chocolate chips
- 2 tablespoons water
- ½ cup (1 stick) Kerrygold Unsalted Butter
- ½ teaspoon vanilla extract
- ½ teaspoon pepper mint extract
- 2 eggs, room temperature
- ¾ cup sugar
- ½ cup light brown sugar, firmly packed
- 1 cup all-purpose flour
- 2 tablespoons natural, unsweetened cocoa powder
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup white chocolate chips
- ½ cup crushed peppermint, about 3 candy canes

DIRECTIONS

1. Preheat oven to 350° F and line a large baking sheet with parchment paper or a silicone baking mat.
2. In a medium heatproof bowl, microwave the chocolate chips, water, and butter in 30-second increments, stirring in between, until chocolate and butter are completely melted and smooth. Add in the vanilla and peppermint extracts, stir until smooth, and set aside to cool completely.
3. In the bowl of an electric mixer fitted with a whisk attachment, add



the eggs, sugar, and brown sugar. Whip on high speed until the egg mixture is pale yellow and ribbony and has almost tripled in volume, about 5 minutes.

4. While the egg mixture is whipping, in a medium bowl, whisk together the flour, cocoa powder, baking powder, and salt.
5. Reduce the mixer speed to low and slowly pour the melted chocolate mixture into the egg mixture. Mix until just combined, then turn the mixer off and add the flour mixture. Stir with a rubber spatula until just combined. The dough will be very soft. Fold in the white chocolate chips.
6. Use a medium cookie scoop to scoop the dough. Place 5 or 6 dough balls onto the baking sheet, spaced 3 inches apart. Sprinkle the tops of the dough balls with crushed peppermint candy canes.
7. Bake for 9 to 10 minutes until the tops of the cookies are cracked and shiny but still slightly underdone. Remove from the oven and sprinkle each cookie with more finely crushed peppermint candy canes.
8. Allow cookies to cool on the baking sheet before transferring to a cooling rack. Continue to bake the rest of the cookie dough.



KATIE JACOBS

KATIE'S TIP:

When we were growing up, my mom would have us all sit around the kitchen counter, unwrapping candy canes, one by one, and adding them to a plastic zip-top bag to be crushed by a rolling pin. Nowadays, you can buy crushed peppermint at the grocery store around the holiday season or year-round online.

Recipe from *The Chocolate Chip Cookie Book* by Katie Jacobs

SPONSORED BY

