CHOCOLATE PEPPERMINT CRUNCH COOKIES

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INGREDIENTS:

* 2 1/2 cups all-purpose flour
* 1 teaspoon baking soda
* 1/2 teaspoon salt
* 3/4 cup Dutch processed cocoa
* 1 cup unsalted butter, at room temperature
* 1 cup granulated sugar
* 1 cup light brown sugar
* 2 large eggs, at room temperature
* 1 teaspoon vanilla extract
* 1/2 teaspoon peppermint extract
* 1 cup semi-sweet chocolate chips
* 1 cup [peppermint crunch pieces](http://bit.ly/2zUADcM)
* 1/2 cup crushed candies, for dipping cookies

DIRECTIONS:

1. Preheat oven to 350 degrees F. Line a baking sheet with parchment paper or Silpat baking mat or parchment paper. Set aside.
2. In a medium bowl, whisk together flour, baking soda, sea salt, and cocoa. Set aside.
3. With a mixer, cream butter and sugars together until smooth. Add in eggs, one at a time. Next, add in vanilla extract and peppermint extract. Mix until just combined.
4. Gradually add flour mixture and beat until just combined. Mix in the chocolate chips and peppermint crunch pieces.
5. Place the crushed candy canes in a small bowl. Scoop the dough into rounded tablespoons and lightly dip the tops of the cookies into candy cane pieces. Make sure you don’t get carried away. You only want the tops to have the candy cane pieces. If you roll the whole cookies in the candy canes you will end up with a melted mess.
6. Place cookie balls on prepared baking sheet, about 2 inches apart. Bake cookies for 10 minutes, or until cookies are set, but still soft in the center. Don’t overbake. Remove from oven and let sit on baking sheet for 3 minutes. If desired, add extra candy cane pieces right after they come out of the oven to make the cookies extra pretty. Move to a cooling rack and cool completely.

Note-store cookies in an airtight container for up to 4 days. They also can be frozen. If you can’t find the Andes peppermint crunch baking chips, you can buy the Andes Peppermint Crunch Thins and chop them up. If you can’t find candy canes, you can crush up peppermint candies. Important note-don’t go crazy with the candy canes because they will melt. I dip just the tops of the cookie dough balls. If you want to make the cookies extra pretty, you can add extra candy cane pieces right after they come out of the oven.