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## Double Chocolate Peppermint Cookies

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### **Ingredients:**

2½ Cups (300g) All Purpose Flour  
½ Cup (42g) Cocoa Powder  
2 Tsp Baking Soda  
½ Tsp Salt  
1 Cup (198g) White Sugar  
1 Cup (213g) Brown Sugar; Light & Packed  
1½ Cup Unsalted Butter, Softened (Option: Substitute 113g Lard for  
(24 Tblsp) 8 Tblsp Butter)  
1½ Tsp Peppermint Extract  
2 Eggs, Large @ Room Temp  
½ Cup (60g) Cacao Nibs  
8 Oz (227g) Chocolate Chips/Chunks (60%+ Cacao)  
~1 Cup (200g) Crushed Candy Canes

***Yield: ~60 Cookies @ 1.0 Oz***

### **Directions:**

1. Whisk Dry Ingredients together; Flour, Baking Soda, Salt, and Cocoa Powder.
2. In Mixer Bowl cream Butter and Sugars until mixture is uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Peppermint Extract and beat until well blended.
4. Add Eggs and beat until light and fluffy.
5. Add Dry Ingredients and Beat together. Do not overmix. Scrape Bowl frequently to ensure all ingredients are well blended.
6. Add Chocolate Chips/Baking Bar and Crushed Candy Canes and beat until evenly mixed.
7. Cover and refrigerate dough for at least 3 hours.
8. Preheat Oven to 350°. Prepare Cookie Sheets with Parchment Paper.
9. Scoop ~1½ Tablespoons of Dough (#40 Scoop slightly overfilled) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. If not using a Scoop, roll Dough into Balls before placing on Cookie Sheet.
10. Bake 12 minutes or until edges are firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.