

CHOCOLATE PEPPERMINT CRINKLE BLOSSOM COOKIES

{Makes about 24 cookies}

INGREDIENTS:

- 1 stick (8 tablespoons, 4 ounces) butter, softened
- 1/2 cup (3.75 ounces) packed light brown sugar
- 2/3 cup (5 ounces) granulated sugar
- 2 large eggs
- 1/2 teaspoon vanilla extract
- 1 teaspoon peppermint extract
- 1 2/3 cups (8.25 ounces) all-purpose flour
- 1/2 cup (2 ounces) natural unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (3 ounces) mini chocolate chips
- 1/2 cup powdered sugar, for rolling
- 24 Hershey Kisses, unwrapped (highly recommend the Candy Cane variety)

DIRECTIONS:

1. Preheat the oven to 350 degrees F. Line two, large baking sheets (11X18-inches or so) with parchment paper or lightly grease with nonstick cooking spray.
2. In a large bowl with an electric handheld mixer (or in the bowl of a stand mixer fitted with the paddle attachment), cream together the butter, brown sugar, and granulated sugar until light and fluffy, 1-2 minutes.
3. Add the eggs, vanilla extract, and peppermint extract. Mix until the batter has lightened in color, 2-3 minutes.
4. In a separate bowl, whisk together the flour, cocoa powder, baking soda, and salt. Toss in the mini chocolate chips.
5. Add the dry ingredients to the wet ingredients and mix until combined.
6. Place the powdered sugar in a bowl or shallow dish.
7. Scoop the dough into heaping tablespoon-sized balls (I use my #40 cookie scoop) and roll into a smooth ball shape (if the dough is too sticky, let it rest for 10-15 minutes or refrigerate for just a few minutes...I usually just scoop and roll right away because I'm too impatient).
8. Roll each ball in the powdered sugar, shaking off the excess, and place several inches apart on the baking sheets.
9. Bake for 9 minutes, until puffed and crackled. Remove the baking sheet from the oven. Immediately press an unwrapped Hershey's Kiss into the center of each cookie. Remove the cookies to a wire rack to cool completely.