

Peppermint Hot Cocoa Cookies

Yields: 30 cookies

Prep Time: 20 minutes

Total Time: 32 minutes

Ingredients:

1 stick (8 Tablespoons) unsalted butter

1 cup semi sweet chocolate chips

½ cup bittersweet chocolate chips

¼ cup sugar

3 eggs, room temperature

1 teaspoon vanilla extract

1 cup all purpose flour

½ cup hot chocolate mix (can substitute unsweetened cocoa powder)

1 teaspoon kosher salt

1 cup semisweet chocolate chips

½ cup bittersweet chocolate chips

60 Mini marshmallows

1 cup crushed peppermint candies

Instructions:

Preheat oven to 350 degrees. Line a baking sheet with parchment paper or silicone pad.

Place a sauce pan filled with 2 inches of water over medium heat.

Place heat proof bowl over sauce pan, to create a double broiler. Add butter, and both chocolate chips. Stir until melted and smooth.

Remove from heat. Whisk in eggs and vanilla extract, until full

incorporated. Using a rubber spatula, gently stir in the flour and cocoa, just until incorporated. Stir in remaining chips. Drop 1 tablespoon of dough onto baking sheet, about 2 inches apart. (flatten cookie dough, place 2 marshmallows in the center. Cover marshmallows with cookie dough and roll back into a ball.) Slightly press down with finger tips. Roll top of cookie in peppermint candies. Bake for 9 to 12 minutes, until centers of cookies are still slightly soft.