

chocolate peppermint cookies

A soft sugar cookie gets a holiday makeover with a dip in rich chocolate and a sprinkle of crushed peppermint candy. Chocolate and peppermint make these an easy Christmas classic.

ingredients

Cookies

- 1 box vanilla cake mix -13.25 ounces
- ½ cup all purpose flour
- ⅓ cup butter -melted
- 2 large eggs

Toppings

- ¾ cup melting wafers
- ¼ cup peppermint pieces

yield

- 20 cookies

time

- 35 minutes

june's tip

No peppermint? No problem! Change the flavor by topping the chocolate with chopped nuts, festive sprinkles, toffee bits or crushed cookies. It's an easy way to make this cookie work for any occasion.

directions

- Preheat the oven to 350°.

Cake Mix Cookies

- In a medium bowl combine the cake mix and flour. Whisk to combine the dry ingredients.
- Add the melted butter and eggs to the dry ingredients and mix using a hand held or stand mixer until you have a thick dough.
- Use a medium cookie scoop {or about 1 ½ Tablespoons} to measure out dough and roll into a smooth ball. Place 8 onto a silicone mat {or parchment} lined baking sheet. Bake for 8-10 minutes or until set. Remove from the oven and allow the cookies to cool completely on the baking sheet. Continue until all of the dough is baked.

Dipping Cookies

- To dip your cookies: Place melting wafers in the microwave for 1 minute and stir. Continue to microwave in 30 second increments until it is melted and smooth. Dip each cookie half way into the chocolate and sprinkle the chocolate with peppermint. Place chocolate covered cookies onto a parchment lined cookie sheet to set.

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