



Peppermint Chocolate Cookies

1/2 lb butter
 1/2 lb sugar, granulated
 1/2 lb sugar, brown
 2 ea eggs, whole
 1 tsp vanilla extract
 6 drops peppermint, essential oil *
 11 oz flour (by weight)
 2 1/2 oz cocoa powder (by weight)
 3/4 tsp baking soda
 1/2 tsp salt
 1/4 tsp cinnamon
 1/4 tsp clove

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Procedure:

- 1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
- 2. In a large bowl, cream together butter, granulated sugar, brown sugar, and salt until light and fluffy.
- 3. Add eggs one at a time, beating well after each addition. Add vanilla extract and peppermint essential oil.
- 4. In a separate bowl, whisk together flour, cocoa powder, baking soda, salt, cinnamon, and clove.
- 5. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
- 6. Roll dough into balls and place on the prepared baking sheet. Bake for 10-12 minutes.
- 7. Allow cookies to cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.