

Double Chocolate Peppermint Cookies



Preheat oven to 350° | Bake time: 10-12 min

1 cup unsalted butter, softened

1-1/2 cups sugar 2 large eggs

1/2 tsp natural peppermint extract

2-1/2 cups all-purpose flour

2/3 cup cocoa powder

1/2 tsp salt 1 tsp baking soda

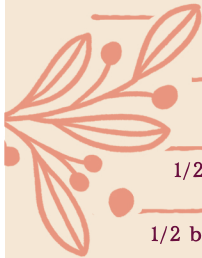
1/2 tsp baking powder

4-5 peppermint candy canes,

finely crushed

1/2 bag dark chocolate chips

1/2 bag dark or semisweet choc.
chips, melted



Preheat oven to 350°. In large bowl, cream butter and

sugar together for about 2 min. Add eggs and peppermint

extract, beat until fluffy, scraping sides of bowl as you go.

In separate bowl, whisk flour, salt, cocoa powder, baking

soda and baking powder. Add the dry mixture gradually to

batter, mixing well on low speed until combined. Stir in

dark chocolate chips with a spoon, chill dough in fridge

about 20 min. Form into 24 balls (tbsp size) and place on 2

parchment-lined baking sheets. Flatten dough balls gently

with bottom of glass. Bake 10-12 min. Once cooled, drizzle

with melted chocolate + top with crushed candy cane. Let

chocolate set before serving.

Jean's Orange Blossoms

Makes 7 dozen tea-size cookies | Bake time: 10 min



1/2 cup butter

1 3/4 cup sugar

4-5 large eggs

3 cups flour

4 tsp baking powder

1 cup milk

1 tsp vanilla ORANGE DIP:

3 oranges

2 lemons

3 cups sugar



cream butter & sugar

break eggs into mixture one at a time

add sifted flour + baking powder, alternating

with milk and vanilla

grease and flour tea-size muffin tins

spoon in 1 tablespoon per muffin tin

bake 10 minutes at 350°

wash + grate rinds, squeeze orange juice (but

not lemons). add sugar until dissolved. dip

hot cakes into mixture, drain on cookie

sheet 5 minutes.

a well-watered women recipe