

# Peppermint Brownie Cookies

By Vaughn Vreeland

**YIELD** 12 cookies

**TIME** 40 minutes

Brownies can be contentious. You may be an edge person or someone who loves middle pieces, a fudgy fanatic or a cakey purist. These cookies will please all brownie lovers, with chewy edges, tender centers and crunch from crushed peppermint candies. While any unsweetened cocoa powder will work in this recipe, Dutch-processed cocoa will make the cookies taste more chocolaty and round out their peppermint flavor. Whisking the eggs and sugars for a long time may seem fussy, but this process gives the cookie body, makes the batter easier to scoop and ensures a shiny top, the hallmark of any good brownie.

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## INGREDIENTS

**4 ounces/113 grams  
semisweet chocolate, finely  
chopped (¾ cup)**  
**½ cup/42 grams  
unsweetened cocoa powder,  
preferably Dutch-processed**  
**½ cup/113 grams unsalted  
butter**  
**2 large eggs, at room  
temperature**  
**¾ cup/150 grams granulated  
sugar**  
**½ packed cup/107 grams  
dark brown sugar**  
**1 teaspoon kosher salt  
(Diamond Crystal)**  
**1½ teaspoons peppermint  
extract**  
**¾ cup/90 grams all-purpose  
flour**  
**¼ cup/41 grams crushed  
peppermint candy**

## PREPARATION

### Step 1

Heat the oven to 350 degrees. Line 2 baking sheets with parchment paper.

### Step 2

Put chocolate and ¼ cup/21 grams cocoa powder in a small heatproof bowl or glass measuring cup. Melt butter in a skillet or saucepan over medium-low heat until bubbly but not browned, and pour over the chocolate. Without stirring, let the mixture sit so the residual heat can melt the chocolate thoroughly while you whip the eggs and sugar.

### Step 3

Put the eggs, both sugars and the salt in the bowl of a stand mixer fitted with a whisk attachment. Whisk on medium-high speed until the mixture is pillowy and the sugars have begun to dissolve, 6 to 8 minutes.

### Step 4

Stir the chocolate mixture until glossy and smooth. If any solid pieces remain, you can microwave the mixture in 10-second bursts until everything is melted.

12/16/22 - Tried to make into  
loaf - 1.5x recipe in half-sheet pan  
worked okay, maybe a bit overbaked, hard to cut

### Step 5

With the mixer on low speed, add the peppermint extract and then the chocolate mixture. Scrape the sides and bottom of the bowl with a spatula, then add the flour and remaining  $\frac{1}{4}$  cup/21 grams cocoa, and mix on low until a few streaks of flour and cocoa remain. Use the spatula to finish folding in the dry ingredients to avoid overmixing. The dough will be looser than traditional cookie dough but not as thin as brownie batter.

### Step 6

Use a  $\frac{1}{4}$ -cup cookie scoop or measuring cup to scoop 12 (2-ounce) balls of batter onto the prepared sheets and bake. After 10 minutes, take the sheets out of the oven and bang them once on the counter to create a craggy surface and dense texture. Sprinkle a bit of crushed peppermint candy in the center of each cookie and return to the oven for another 2 minutes.

### Step 7

Let cool completely on the baking sheets. The cookies will keep for 4 days in an airtight container at room temperature.

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### PRIVATE NOTES

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