



NO-BAKE CHOCOLATE PEPPERMINT COOKIES



INGREDIENTS

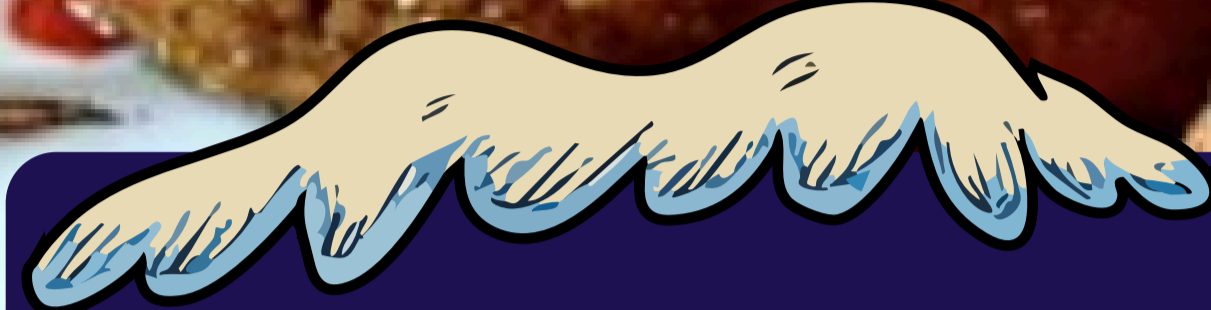
- 4 CANDY CANES, CRUSHED
- 12 OUNCE DARK CHOCOLATE, CHOPPED
- ½ TSP PEPPERMINT EXTRACT
- 24 BUTTER CRACKERS
- 1 PINCH FLAKY SEA SALT, FOR TOPPING



INSTRUCTIONS

MELT THE CHOCOLATE BY SETTING UP A DOUBLE BOILER WITH A SIMMERING POT OF WATER AND A GLASS BOWL CONTAINING 9 OZ OF CHOCOLATE. STIR UNTIL MELTED. REMOVE FROM HEAT, THEN STIR IN THE REMAINING CHOCOLATE AND PEPPERMINT EXTRACT UNTIL COMPLETELY SMOOTH.

DIP EACH BUTTER CRACKER INTO THE CHOCOLATE BY USING A FORK AND SHAKING OFF EXCESS. PLACE ONTO LINED SHEET TRAY AND SPRINKLE THE TOP WITH CRUSHED CANDY CANE. LET THE CHOCOLATE SET AT ROOM TEMP BEFORE ENJOYING.



GINGERBREAD SNICKERDOODLES

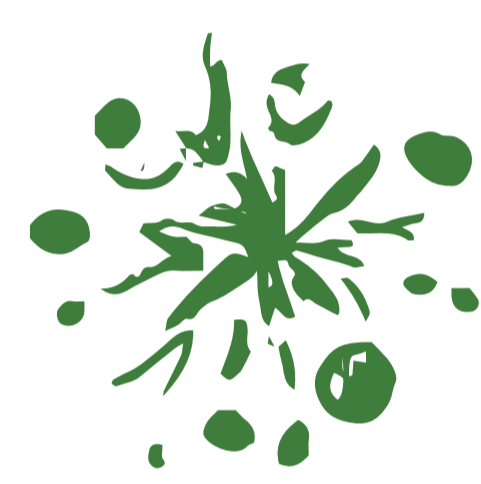


INGREDIENTS

- 1½ CUPS UNSALTED BUTTER, SOFTENED
- 1 CUP GRANULATED SUGAR
- 1 CUP LIGHT BROWN SUGAR, LIGHTLY PACKED
- 2 LARGE EGGS
- 1 TBSP VANILLA EXTRACT
- ½ CUP MOLASSES
- 4½ CUPS ALL-PURPOSE FLOUR
- 2 TSP BAKING SODA
- ½ TSP SALT
- 1 TBSP GROUND GINGER
- 2 TSP GROUND CINNAMON
- 1 TSP GROUND CLOVES

FOR SUGAR COATING

- ⅓ CUP GRANULATED SUGAR
- ½ TSP GROUND CINNAMON



INSTRUCTIONS

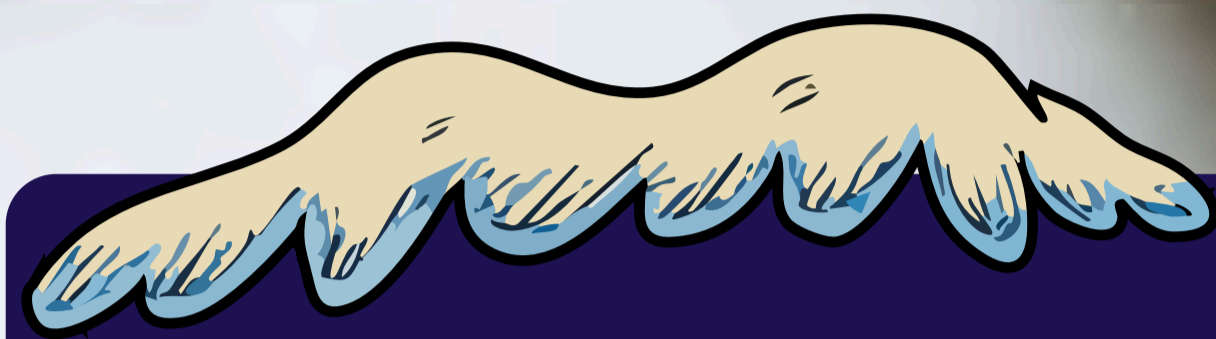
PREHEAT OVEN TO 350° F. LINE 2 BAKING SHEETS WITH PARCHMENT PAPER; SET ASIDE.

MIX TOGETHER THE BUTTER, GRANULATED SUGAR AND BROWN SUGAR TOGETHER UNTIL FLUFFY AND SOFT. SLOWLY BEAT IN THE EGGS, FOLLOWED BY THE VANILLA EXTRACT AND MOLASSES.

ADD IN THE FLOUR, SALT, BAKING SODA AND SPICES. MIX UNTIL COMBINED.

SCOOP 2 TBSP OF DOUGH TO FORM INTO A BALL. COAT THE ROUNDED BALLS INTO THE CINNAMON SUGAR MIXTURE. PLACE 2" APART ON THE BAKING SHEETS. MAKES 24 COOKIES.

BAKE FOR 10-12 MINUTES OR UNTIL GOLDEN. COOL BEFORE ENJOYING.



MEXICAN HOT CHOCOLATE COOKIES



INGREDIENTS

- 1 CUP ALL-PURPOSE FLOUR
- $\frac{2}{3}$ CUP UNSWEETENED COCOA POWDER
- 1 TSP BAKING SODA
- 1 TSP GROUND CINNAMON
- 1 $\frac{1}{2}$ TSP CHILI POWDER
- $\frac{1}{8}$ TSP SALT
- $\frac{1}{2}$ CUP UNSALTED BUTTER, ROOM TEMP
- $\frac{1}{2}$ CUP GRANULATED SUGAR
- $\frac{1}{4}$ CUP DARK BROWN SUGAR
- 1 LARGE EGG
- $\frac{1}{2}$ TSP VANILLA EXTRACT
- 2 TBSP MILK
- $\frac{3}{4}$ CUP MILK CHOCOLATE CHIPS

OPTIONAL TOPPINGS: MINI
MARSHMALLOWS, FLAKY SEA SALT



INSTRUCTIONS

MIX TOGETHER BUTTER AND SUGARS UNTIL FLUFFY. BEAT IN EGG, VANILLA AND MILK UNTIL WELL COMBINED. ADD IN DRY INGREDIENTS.

ADD IN DRY INGREDIENTS. FOLD IN CHOCOLATE CHIPS UNTIL JUST COMBINED. COVER BOWL AND PLACE IN FRIDGE FOR 1 HOUR.

PREHEAT OVEN TO 350° F AND LINE TWO LARGE BAKING SHEETS. SCOOP 1 TBSP COOKIE DOUGH, PLACE 2" APART, MAKING A TOTAL OF 16 COOKIES. BAKE FOR 10-12 MINUTES UNTIL EDGES APPEAR SET BUT THE MIDDLE IS STILL SOFT. COOL BEFORE ENJOYING.