

PEPPERMINT BARK COOKIES

INGREDIENTS:

FOR WHITE CHOCOLATE PEPPERMINT COOKIE BASE:

1 ½ cup butter, softened
1 cup powdered sugar
¾ cup granulated sugar
2 eggs
2 teaspoon vanilla
3 ½ cups all-purpose flour
1 ½ teaspoon baking powder
1 teaspoon salt
1 cup white chocolate chips
1 cup soft peppermint pieces (like Bob's Sweet Stripes)

FOR DARK CHOCOLATE GANACHE:

½ cup heavy whipping cream
1 cup dark chocolate chips

FOR WHITE CHOCOLATE PEPPERMINT GANACHE:

Scant ⅓ cup heavy whipping cream
1 cup white chocolate chips
1 ½ teaspoon LorAnn Organic Peppermint Bakery Emulsion
½ cup crushed soft peppermint pieces



DIRECTIONS:

1. Preheat the oven to 350°F.
2. Line a cookie sheet with parchment paper or a silicone baking mat and set aside.
3. In the bowl of a stand mixer, cream together butter, granulated sugar, and powdered sugar until well combined.
4. Add the egg and vanilla, mixing until mostly combined.
5. Add the flour, baking powder, and salt mixing until a soft dough forms.
6. Add the crushed soft peppermint candies and white chocolate chips, mixing until evenly distributed.

7. Portion out the dough into $\frac{1}{3}$ cup portions (#12 cookie scoop) and arrange on the prepared cookie sheet. Bake 6 on each cookie sheet.
8. Flatten each cookie just slightly before baking.
9. Bake at 350°F for 13-15 minutes or until the edges begin to turn golden brown and then cookies have flattened and then puffed back up.
10. Allow the cookies to cool on the cookie sheet.
11. While the cookies are baking, make the dark chocolate ganache. Measure out the heavy cream in a microwave safe bowl and microwave until boiling (about 1 minute and 30 seconds)
12. Pour the dark chocolate chips into the hot cream and allow the bowl to sit and rest for 5-10 minutes and then use a silicone spatula to slowly stir and combine the melted chocolate chips and heavy cream together. Set aside and allow it to cool and thicken.
13. Once the cookies have cooled and the dark chocolate ganache has cooled and thickened, make the white chocolate peppermint ganache.
14. Measure the heavy cream out into a microwave safe bowl. Heat the heavy cream in the microwave until = boiling.
15. Pour the white chocolate chips into the hot cream and, again, let it sit for 5-10 minutes. Slowly stir to combine.
16. Add organic peppermint emulsion to the mixture, stirring to combine.
17. To assemble to cookies, first spread the cooled dark chocolate ganache onto the tops of the cookies.
18. Then spoon and spread the peppermint ganache on top and immediately sprinkle with the crushed soft peppermint candies for garnish.
19. Store at room temperature for up to 3 days or in the fridge for up to 1 week.
20. Enjoy!

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