

# COCOA PEPPERMINT CREME COOKIES



**MELT. CREATE. ENJOY!**

## INGREDIENTS:

### YIELD: APPROX. 12 COOKIES

*Adapted from Cheeky Kitchen*

- 1 package (16 oz) Chocolate CANDIQUIK® Candy Coating

### COCOA COOKIES:

- 3 tablespoons butter, melted
- 1 egg white
- 1/4 C brown sugar
- Pinch of baking soda
- 1/2 teaspoon salt
- 1/4 cup cocoa powder
- 1/2 cup flour
- 1/4 teaspoon peppermint extract

### BUTTERCREAM FILLING:

- 2 cups powdered sugar
- 4 tablespoons butter, melted
- 1/2 teaspoon heavy whipping cream
- 1/4 teaspoon peppermint extract

## INSTRUCTIONS:

### COCOA COOKIES:

1. Combine all ingredients together. Add flour slowly, stirring between each addition. Stir until dough is thick and not sticky.
2. Once well mixed, roll very thin. Cut into desired shapes with cookie cutter.
3. Bake at 325 degrees for 4-7 minutes, or until cookies are firm and the edges are slightly browned. Cool.

### BUTTERCREAM FILLING:

1. Mix all ingredients together until it becomes thick. With a rolling pin, roll mixture 1/4" thick. Cut into desired shape.
2. Place atop cooled cocoa cookies.
3. Melt CANDIQUIK® Candy Coating in Melt and Make Microwaveable Tray™ according to the package directions. Dip cookies into melted CANDIQUIK and spoon chocolate over the cookie until fully coated. Place on wax paper to set.

