

Chocolate Cookie with Peppermint Sprinkles

Ingredients

- ½ cup butter
- ½ cup + 2T sugar
- 1 egg
- ¼ cup cocoa
- 1 cup + ¼ cup flour
- 1/8 tsp. salt
- ½ t. baking powder

Instructions

1. In the kitchen aide, combine the butter and sugar beat together on medium-high speed until light and fluffy, about 2-3 minutes.
2. Blend in the eggs one at a time, scraping down the bowl as needed with a rubber scraper.
3. Mix in the cocoa powder until well blended.
4. Add the flour, salt and baking powder to the bowl and mix on low speed just until incorporated. This dough is **VERY** thick.
5. Place the dough in a gallon zip-lock bag and write your kitchen color and period on it.

Later...

When you go to bake the cookies, preheat the oven to 350 degrees. Spray the cookie sheet. Using a cookie scoop, create balls all the same size and cook for 10-12 minutes. Let cool on the baking sheets 5-10 minutes, then transfer to a wire rack to cool completely. When hardened, frost at the frosting station and sprinkle crushed candy cane on top.