



# Chocolate-Mint Crinkle Cookies

MAKES ABOUT 2 DOZEN COOKIES

## INGREDIENTS

- 1 3/4 cup all-purpose flour
- 3/4 cup granulated sugar
- 1 Tbsp. loose leaf Peppermint tea
- 1 1/2 tsp. baking powder
- 1/4 cup unsweetened cocoa powder
- 6 Tbsp unsalted butter, melted
- 2 eggs, beaten
- 1 tsp. vanilla extract
- 1/2 cup mini chocolate chips
- 1 cup confectioners' sugar

## DIRECTIONS

1. In a small bowl, stir together flour, granulated sugar, baking powder, and salt.
2. In small saucepan, melt butter with peppermint tea, strain and cool slightly.
3. In a large mixing bowl, beat cocoa and butter mixture until combined. Stir in the eggs and vanilla. Gradually stir in the flour mixture until combined. Fold in the chocolate chips. Chill dough for at least 1 hour.
4. Preheat the oven to 350° F. Line baking sheet with parchment paper.
5. Roll dough into 1-inch balls and toss in the powder sugar to coat the entire ball. Place the balls on the baking sheet and bake until cookies are cracked slightly but soft in the middle if pressed lightly, about 10 minutes.
6. Let cookies stand for 10 minutes, then carefully transfer to a wire rack to cool completely.
7. Store in an airtight container.