DINNERLY

Double Chocolate Thumbprint Cookies

with Crushed Peppermints

2h 2 Servings

When it comes to chocolate, the more the merrier. And look at that, it's the season of merrymaking! Perfect timing! These chocolate thumbprint cookies are topped with a chocolate ganache and delightfully crunchy peppermints. You could even dunk them into a hot chocolate for a triple chocolate experience. What's merrier than that? We've got you covered! (2p-plan makes 20 cookies; 4p-plan makes 40—nutrition reflects 1 cookie)

WHAT WE SEND

- 5 oz self-rising flour [4]
- 2 (¾ oz) unsweetened cocoa powder
- 5 oz dark brown sugar
- 5 oz granulated sugar
- 3 oz chocolate chips [2,3]
- 1 oz peppermint candies

WHAT YOU NEED

- 8 Tbsp (1 stick) unsalted butter, softened [2]
- 1 large egg [1]
- vanilla

TOOLS

- stand mixer with paddle attachment
- rimmed baking sheet
- microwave
- meat mallet (or heavy skillet)

COOKING TIP

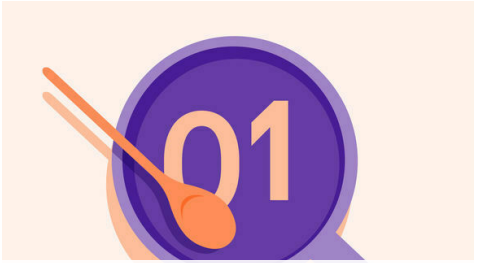
Set out butter to soften at room temperature at least 1 hour before baking.

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 120kcal, Fat 6g, Carbs 16g, Protein 2g

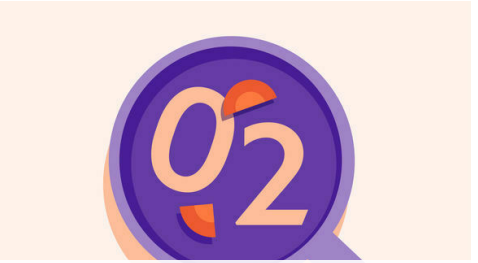


1. Cream butter & sugar

Preheat oven to 350°F with a rack in the center.

In a medium bowl, whisk together **flour** and **⅓ cup cocoa powder**; set aside.

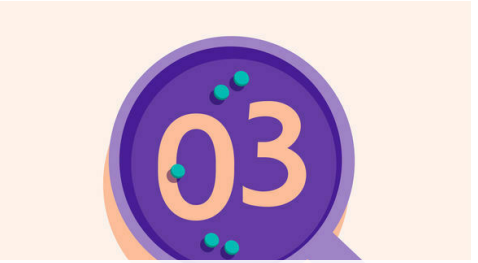
In the bowl of a stand mixer with paddle attachment, beat to combine **⅓ cup brown sugar, ¼ cup granulated sugar**, and **6 tablespoons softened butter** on medium-high speed until pale and fluffy, 2–3 minutes. Scrape down sides of bowl with a spatula.



2. Make dough

To bowl with **butter mixture**, add **1 large egg** and **½ teaspoon vanilla**; beat on high until combined, 15 seconds. Reduce speed to low. Add **flour mixture** in 2 additions until just combined; scrape down bowl as needed.

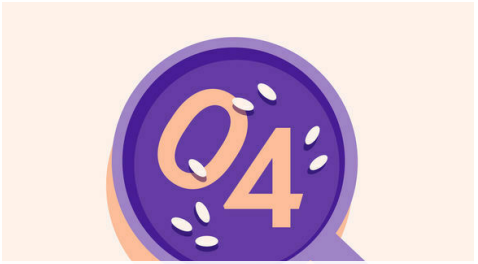
Place **remaining granulated sugar** in a small bowl. Roll **dough** into 1 tablespoon-sized balls; roll in sugar. Place 2 inches apart on a parchment-lined baking sheet.



3. Chill & bake cookies

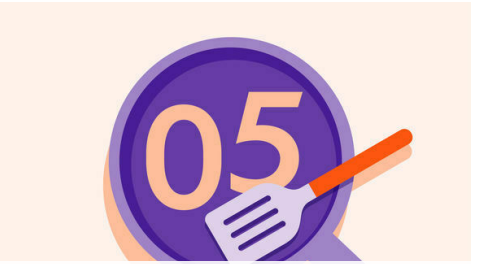
Use your thumb or a teaspoon to make an indent in the center of each **cookie**. Chill baking sheet with cookies in freezer until firm, about 30 minutes.

Bake on center oven rack until edges are set, rotating sheet halfway through cooking time, 12–14 minutes. Let cool on baking sheet for 5 minutes; transfer to a wire rack to cool completely (if centers of cookies puffed up, see step 6!).



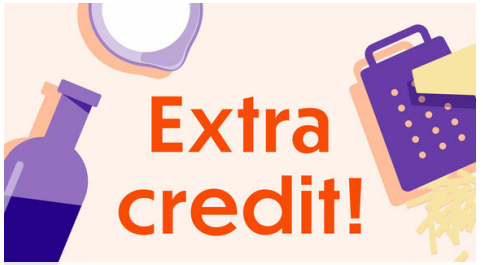
4. Make ganache

While **cookies** cool, in a medium microwave-safe bowl, microwave **chocolate chips** and **2 tablespoons butter** on high in 15-second increments, stirring in between, until melted.



5. Assemble cookies & serve

Once **cookies** have cooled, spoon **½–1 teaspoon of warm ganache** into each indentation. Sprinkle with **crushed peppermints**. Let ganache thicken at least 1 hour before serving **chocolate thumbprint cookies**. Enjoy!



6. Pro tip!

If the centers of the cookies have puffed up after baking in step 3, lightly press on them with a teaspoon while still warm to set the shape.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at dinnerly.com **#dinnerly**