



WHO DOESN'T LOVE RED VELVET?

Brett Youmans

Recipe: TRIPLE CHOCOLATE RED VELVET-PEPPERMINT CRINKLE COOKIES

About the Recipe from Brett: Three kinds of chocolate make these cookies super special and the espresso powder helps to pump up the depth of flavor but without a coffee taste. Speaking of taste, I know some of you might leave out the peppermint flavoring when you make these and that's totally fine. Omitting it won't affect the outcome but, if you like those little thin chocolate mint cookies the Girl Scouts sell, you're gonna love these even more. Perfect with a cold glass of milk, I bet you can't eat just one!

They're incredibly easy to make and you can make the dough in advance so the cookies are ready to bake when you are. This creation won me a spot in the Barnes & Noble Cookie Cookbook this year. For More Information See his website:

<http://www.GreenThumbWhiteApron.com>

Prep time: 10 minutes, Cook time: 12 minutes Total Time: 22 minutes

INGREDIENTS:

- 1 large egg
- 2 teaspoons espresso powder
- 1 teaspoon peppermint extract
- ½ cup plus 2 tablespoons all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- 1 teaspoon baking powder
- 1 teaspoon flaked sea salt
- 3½ tablespoons unsalted butter, room temperature
- ¾ cup light brown sugar
- 3.5-ounces semi-sweet chocolate, melted
- 1½ tablespoons red food coloring
- 3.5-ounces dark chocolate, roughly chopped
- ¼ cup granulated white sugar
- ¼ cup confectioners' sugar

INSTRUCTIONS:

In a small bowl, whisk together the egg, espresso powder, and peppermint extract; set aside. In another small bowl, whisk together the flour, cocoa powder, baking powder, and salt; set aside.

Place the butter and brown sugar in an electric mixer and beat until light and fluffy, about 3 minutes. Add the egg mixture and beat until well blended, about 2 minutes. Add the melted chocolate and food coloring and mix to combine. Gradually add the flour mixture and mix until combined and a smooth dough forms. Fold in chopped chocolate, cover with plastic wrap, and refrigerate for 1 hour or until firm. *(Note: At this point you can freeze if you're making in advance).*

Heat oven to 350 degrees F. Line 2 large baking sheets with parchment paper; set aside. Place granulated and confectioners' sugars in separate shallow bowls. Divide dough into tablespoonful-size balls. Roll first in the granulated sugar and then evenly coat in the confectioners' sugar; place on prepared pans allowing room to spread. Bake 12-14 minutes, rotating pans halfway through, until surface is cracked and edges set (cookies will appear underdone between the cracks). Let cool completely on baking sheets before serving.

For More Information about the cookbook and other cookie recipes See:

Here's the link: <http://www.greenthumbwhiteapron.com/triple-chocolate-red-velvet-peppermint-crinkle-cookies/>

Also: The hardback Barnes & Noble Cookie Cookbook is filled with lots of excellent cookie recipes and features recipes from the Barnes & Noble Cookie Bake-Off. It's on sale on the Barnes & Noble website!