



## **Red Hot Chocolate Crinkle Cookies**

*Crispy on the outside; soft cake-like inside*

8 ounces dark chocolate  
1/2 cup unsalted butter  
1-1/4 cups light brown sugar  
2 Tablespoons red hot cinnamon candies, ground to powder  
1/2 teaspoon peppermint extract  
2 eggs  
1-3/4 cup all-purpose flour  
3/4 cup unsweetened cocoa  
4 teaspoons baking powder  
1/2 teaspoon salt  
1/3 cup milk

About 2/3 granulated sugar and 2/3 confectioners' sugar as needed

For Hot Cinnamon Topping: 3/4 Tablespoon red hot cinnamon candies, ground; confectioners' sugar as desired

Preheat oven to 325 degrees F. Line several cookie sheets with nonstick baking mats.

**Melt Chocolate:** Place dark chocolate in microwave safe bowl; cook in microwave on high power for 1 minute; stir; continue cooking until melted. Set melted chocolate aside.

**Prepare Cookie Dough:** In mixing bowl, cream butter, brown sugar, and ground cinnamon candies; add mint and eggs; one at a time, until well blended. Mix in the melted chocolate.

In a separate medium sized bowl, sift together, flour, cocoa, baking powder, and salt.

On low speed, add about 1 cup flour mixture to the creamed mixture; beat in; then add some of the milk, repeat the process (alternating), but making sure that you end with adding the flour. Mix until combined. If dough is too soft, chill in refrigerator until able to scoop, about 1 hour.

**Arrange Coating Sugars:** Place granulated sugar in one bowl and confectioners' sugar in second bowl. Using about 3/4 Tablespoon dough for each cookie; roll into balls; coat each ball in granulated sugar and then in confectioners' sugar.

**Bake Cookies:** Place coated balls on nonstick mats on cookie sheets; lightly pat top of cookies before baking. Bake at 325-degree F. oven for about 10 minutes. Cookies will be set but still soft in the middle. Let cool about 10 minutes before removing to cooling rack; sprinkle the cookie tops with ground red hot cinnamon candies. Dust the top of cookies with an extra sprinkle of confectioners' sugar. Yield: about 36 cookies

**About the Recipe:** This unique cookie has a crusty candied peppermint crust with blushes of red velvet colored, soft cake inside. If you eat one when they are warm, it will almost have a molten texture. These are a popular party cookie and are perfect for peppermint lovers.