

Elfie Visits Georgia



Chocolate “Wow” Cookies

Tiny chocolate mint cookies are rich and indulgent

1/2 cup unsalted butter

6 ounces semisweet chocolate

2 eggs

1/4 cup granulated sugar

2 teaspoons vanilla extract

1/3 cup all-purpose flour

1 teaspoon baking powder

1/4 cup baking cocoa

1/4 teaspoon salt

2 cups pecans, coarsely ground

3 ounces (each) mint chocolate chips; semisweet chocolate chips

Decorative Topping: Coarse white sparkling sugar as desired

- Preheat oven to 350 degrees F. Line 2 cookie sheets with parchment paper.
- Place butter and chocolate chips in microwave safe bowl; Cook on medium heat, stirring often until melted (time depends on your microwave’s power) or melt on stove top in small saucepan; cool slightly.

- Beat the eggs and sugar in a mixing bowl at high speed for 2 minutes or until thickened and pale yellow. Reduce the mixer speed to medium and slowly drizzle in chocolate mixture while beating. Stir in vanilla.
- Add combined flour, baking powder, baking cocoa, and salt.
- Beat for 2 minutes. Stir in the pecans and chocolate chips.
Drop by 3/4 Tablespoon onto a lined cookie sheet and press to flatten slightly. (I use lightly wet hands to do this)
- Lightly sprinkle top of cookies with white sparkling sugar
- Bake at 350 degrees for 6 to 8 minutes or just until set.
- Cool on the cookie sheet for several minutes; remove to a wire rack to cool completely.
Yield: 48 small cookies

Recipe Inspired by: From *Sounds Delicious: The Flavor of Atlanta* in Food & Music from the Atlanta Symphony Orchestra

About the Recipe “Wow” cookies are a decadent treat for chocolate lovers, who find it hard to resist rich, melt-away chocolate with just a touch of cool refreshing mint. Lots of crushed fresh pecans help to create a soft yet chewy texture. They are a great choice for your holiday cookie plate!

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It’s Sweet Music

Tonight, I zipped down to a cozy kitchen in Georgia, where the air smelled like fresh evergreen and magic. I peeked out from behind a giant cocoa container and spotted Charlotte, humming tunes from *The Nutcracker Suite* as she mixed up these irresistible small chocolate mint cookies.

But here's the elf-sized surprise: the secret magic ingredient? Heaps of fresh Southern pecans, ground just right to add that nutty crunch and chew! Oh, Santa, wait until you taste these – they'll make your eyes twinkle with delight. One bite, and it's like a holiday hug in cookie form.