



ART FOR EVERYDAY LIVING

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CHOCOLATE MINT PILLOW COOKIE RECIPE

This recipe is adapted from the Ina Garten's "Barefoot Contessa Parties Cookbook"
- Chocolate White Chocolate Chunk Cookies.

Chocolate Mint Pillows:

- 1/2 lb. unsalted butter @ room temp
- 1 cup light, brown sugar, packed
- 1 cup granulated sugar
- 1 tsp. vanilla extract
- 2 tsp. peppermint extract
- 2 extra large eggs @ room temp.
- 2/3 cup good, unsweetened cocoa (Pernigotti brand from William Sonoma)
- 2 cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. kosher salt
- 17.5 oz Bittersweet chocolate bar- coarsely chopped

Preheat oven to 350 degrees.

1. Cream butter & 2 sugars till lightly fluffy in bowl w/ electric mixer
2. Add vanilla, peppermint, eggs, one at a time, mix well
3. Add cocoa and mix again
4. in separate bowl sift flour, baking soda, and salt, then add to chocolate mixture w/ mixer on low speed till just combined
5. Fold in chopped bittersweet choc chunks
6. Drop dough on baking sheet lined w/parchment paper using rounded tablespoons or 1 3/4" ice cream scoop
7. Dampen hands and flatten dough slightly
8. Bake for 15 minutes exactly
9. Remove from oven & let cool on pan slightly
10. Transfer to wire rack to cool

BUON APPETITO!