Chocolate Peppermint Ganache Cookies

Make your next holiday event even sweeter by adding this amazing cookie to your baking list!

Recipe Courtesy of www.twopeasandtheirpod.com

Ingredients for the Cookies:

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup semi-sweet chocolate chunks or chips
- 3/4 cup Dutch processed cocoa
- 1 cup unsalted butter, at room temperature
- 1 cup granulated sugar
- 1 cup light brown sugar
- 2 large eggs, at room temperature
- 1 teaspoon vanilla extract

For the Ganache:

- 16 oz semi-sweet chocolate, chopped
- 1 cup heavy cream
- 1 cup crushed candy cane pieces

Directions:

Preheat oven to 350 degrees F. Whisk together flour, baking soda, sea salt, and cocoa. Set aside. Cream butter and sugars together until smooth. Add in eggs, one at a time. Add in vanilla and mix until combined.

Gradually add flour mixture and beat until combined. Stir in the chocolate chunks or chips. Scoop the dough into rounded tablespoons and place on prepared baking sheet, 2 inches apart. Bake cookies for 10 minutes, or until cookies are set with a soft center. Cool completely.

To make the ganache, first add the chocolate to a large bowl. Heat the cream in a small saucepan over medium heat just until it bubbles around the edges. Remove the cream from the heat and pour over the chocolate. Let the mixture stand for 30-45 seconds, then stir until the chocolate melts and a smooth ganache comes together, about 1-2 minutes.

Lay out wax paper. Dip the cookies, halfway, into the warm ganache. Place the dipped cookies on paper. Sprinkle with candy cane pieces. Let cookies sit until ganache hardens, about 2 hours. **Enjoy!**