# Recipe

## Chocolate Peppermint Cookies
From: (thewoodandspoon.com)

- ½ cup olive oil
- 4 ounces dark (I used 70%) chocolate, chopped
- ¾ cup sugar
- ¼ cup brown sugar
- 2 large eggs
- 2 teaspoons vanilla
- 1–1/4 cups all-purpose flour
- ½ cup unsweetened cocoa powder
- 1 tablespoon cornstarch
- ½ teaspoons baking soda
- ½ teaspoon salt
- 1 cup white chocolate chips
- ½ cup chopped peppermint bits, plus more for topping

## Directions:

**1.**

Combine the olive oil and chocolate in a saucepan over low heat and gently heat it, stirring regularly, until the chocolate has melted. Pour the mixture into a large bowl and stir in the sugar and brown sugar. Add the eggs and vanilla and whisk to combine. Add the flour, cocoa powder, cornstarch, baking soda, and salt, stirring just until combined. Fold in the white chocolate chips and peppermint bits and allow the mixture to cool in the fridge while you

preheat the oven to 350 degrees.

**2.**

Prep two baking sheets with parchment papers.

Once the dough has firmed up quite a bit scoop dough roughs (you can use a medium or large cookie scoop, about 1-1/2 or 3 tablespoons worth of dough) onto the parchment paper. Roll the dough balls to smooth in your hands and place 2" apart on the cookie sheet.

Bake in the oven about 9-10 minutes or until the edges are set and the tops are no longer gooey. Remove from oven and sprinkle with additional peppermint bits immediately.