

CHOCOLATE MINT COOKIES

*Delicious
Without Gluten®*

FAMILY RECIPE PASSED DOWN FROM MY GRANDMOTHER

BUBBY'S CHOCOLATE ROCKS

USING DWG GLUTEN-FREE ALL-PURPOSE FLOUR



PORTIONS **23 COOKIES (30G)**

PREPARATION **30 MIN**

BAKE TIME **10 MIN**

Ingredients:

115 g (2 oz) of semi sweet baking chocolate, melted

115 g of butter or dairy free substitute (1 stick pr 1/2 cup)

½ cup granulated sugar

1 egg (add 1 egg yolk for chewier result)

1 tsp vanilla extract (or you can use peppermint)

250 g DWG gluten-free all purpose flour (Approx 1.5 cups)

½ tsp baking powder

Pinch of salt

Chocolate mint icing:

56 g baking chocolate or use **2 tbsp** cocoa powder

¾ cup of icing sugar

1 tsp peppermint extract

1 tsp margarine or butter

2 tbsp boiling water or until icing is liquidy enough to dip top of cookie.

Peppermint cream filling:

1 cup of icing sugar (125 g)

1 tsp peppermint extract

1 tbsp + 1 tsp water

Directions:

- Cut chocolate in pieces and melt in microwave
- Beat butter or margarine with sugar until fluffy
- Add eggs, extract and all dry ingredients. Beat again until all incorporated and dough is smooth.
- Using a scooper, (I use a 7/8 oz scooper) scoop balls and roll in hands to make round.
- Bake at 350 degrees for 10 minutes. Let cool on rack.

Options:

- You can fill the cookies using a donut filler with peppermint cream, top with chocolate icing and some crushed candy
- You can cut the cookie in half and fill with cream to make sandwich cookie and top with chocolate icing and some crushed candy
- You can just top with chocolate icing and crushed candy cane pieces
- If you don't like Peppermint, just use vanilla.

