

Chocolate Peppermint Chocolate Chip Cookies

These cookies won the second-place ribbon in the non-traditional chocolate chip cookies division at the 2010 Los Angeles County Fair.

1/2C butter
2oz semi-sweet chocolate

Melt in a double boiler. Whisk to mix. Then add and mix thoroughly:

1/2C brown sugar
1/2C sugar
1T molasses
1 egg
1T peppermint extract
1t vanilla
1/4t salt

Sift the cocoa if there are lumps. Mix in a separate bowl:

1C flour
1/2C cocoa
1/2t baking soda

Add to the chocolate and sugar mixture. Mix in:

1C chocolate chips

Drop tablespoonfuls on an ungreased baking sheet. I use a one-tablespoon cookie scoop. Wet the scoop to keep the dough from sticking to the scoop. Ideally, you should have little round half-balls of dough on the sheet.

Bake at 350 degrees for 11 minutes.

Cool for 3-4 minutes before removing to a wire rack to cool.

Makes about 2 1/2 dozen cookies.