

Mint Chocolate Thumbprint Cookies

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Makes about 65 cookies

For the cookie dough:

2 cups (250 grams) all-purpose flour

2/3 cups unsweetened cocoa powder

¼ teaspoon Bourbon Barrel Smoked Salt

1 cup (2 sticks) unsalted butter, room temperature

1 cup granulated sugar

1 large egg

1 tablespoon Bourbon Barrel Aged Madagascar Vanilla Extract

½ cup Bourbon Barrel Mint Julep Sugar

For chocolate filling:

5 ounces (¾ cup) semi-sweet chocolate chips

½ teaspoon pure peppermint extract

¼ cup (4 tablespoons) unsalted butter

10 hard peppermint candies, crushed

Preparation:

1) Preheat oven to 350 degrees, with racks in middle and lower thirds. In a medium bowl, whisk together the flour, cocoa powder and salt. With an electric mixer, beat 1 cup butter with the granulated sugar until light and fluffy. Add egg and vanilla, beating to combine. On low speed, gradually add the flour, beating to combine.

2) Line baking sheets with parchment paper. Place mint julep sugar into a small bowl. Using a cookie scoop, scoop and roll dough into 1” balls. Roll into the mint julep sugar to coat. Place on lined baking sheet, about 1” apart. Bake cookies for 5 minutes and remove from oven. Using the backside of a ¼” teaspoon, make an indentation in the center of each cookie. Return to oven and bake for 4 minutes. Cookies should be set but still look slightly moist. Let cool on sheets.

3) Make the chocolate filling. In a medium microwave safe bowl, combine the chocolate and butter. Microwave in 10-15 second increments, stirring in between, until chocolate is melted. Stir in the peppermint extract. Allow to cool until slightly thickened, about 5 minutes. Transfer to a ziplock bag or piping bag. Snip a small hole in one corner and pipe chocolate into the cookie indentations. Garnish with a sprinkle of crushed peppermint candy. Store in an airtight container.