

Chocolate Peppermint Sandwich Cookie - Michele Stutzman, Ravenna Hub

I was especially inspired this year when Katherine emailed the Breader Together community about the holiday cookie recipe challenge. The recipe requirement to include the Energy Cookie Base took me back to a cookie that I was first introduced to in pastry school by a classmate that had just received the Tartine Cookbook No. 3. It was a delicious Salted Chocolate Rye cookie.

What better than a chocolate sandwich cookie with a peppermint filling to evoke those holiday vibes? I tried two different cookie base recipes and this one was the hands down favorite. It's chewy with big chocolatey flavor that holds its own to the peppermint filling.

Speaking of the peppermint filling, I found that the flavor from peppermint oil evoked the frozen peppermint patty flavors I was going for, but peppermint extract is a fine alternative. If using peppermint extract you will replace the scant 1/8 teaspoon of peppermint oil with 1 1/2 teaspoons of peppermint extract.

[INSPIRATION](#)

Cookie Dough Ingredients

144 g	cake or AP flour
144 g	Energy Cookie Base
	unsweetend cocoa, dutch
120 g	preferred
1 tsp	baking soda
1/4 tsp	kosher salt
120 g	granulated sugar
80 g	light brown sugar
96 g	corn syrup
2 tsp	instant coffee granules, crushed
180 g	unsalted butter, melted
2 each	egg yolk

Filling Ingredients

Note: you will have a little extra filling, great on graham crackers

	unsalted butter, room temp, full stick
112 g	
230 g	powdered sugar
15 g	milk
1/8 tsp	peppermint oil (scant 1/8 tsp!)
	red gel food coloring



Yield: 36

Scale: 1

Cookie

Preheat oven to 325°F. Line sheet pan with parchment.

1. In a small bowl, whisk together the flour, cookie base, cocoa, baking soda, and salt. Set aside.
2. In mixer bowl, combine sugars and coffee dust. Add the corn syrup then the melted butter, mix with a paddle. Add the egg yolk, mix until fully incorporated. Scrape down as needed.
3. Add the dry ingredients all at once, mix until fully incorporated. Scrape down as needed.
4. Scrape the cookie dough into a small container and cover with plastic wrap. Refrigerate overnight.
5. Next day, let dough stand at room temperature for an hour or so until scoopable.
6. Scoop teaspoon size dough balls (12 grams plus/minus a gram or two). I used a #40 scoop which is the smallest that I have then divided these in half and rolled into tiny balls about the size of a large blueberry. A #100 scoop is perfect, no dividing necessary.
7. Place dough balls on sheet pan and press flat to roughly 1 1/2-inch round. You can fit up to 24 per sheet pan, arranged 6x4.
8. Bake for 5-6 minutes. They should be just barely done.

Filling

1. In mixer bowl, combine butter, sugar, milk and peppermint oil (or extract, see conversion above).
2. Increase speed and beat until light and fluffy. It should be white not yellow.

Assembly

1. Paint a piping bag with 3-5 stripes of red food gel. Alternatively stir the gel into the filling to create a peppermint pink hue.
2. Put filling in piping bag.
3. Pipe filling onto one half of the cookies in a spiral.
4. Top with other half of the cookies.
5. Piping is easy and effective, but you can also spread a small amount of filling with an offset spatula.