I was in Hawaii when I received the message about the cookie challenge. Paradise yada yada yada, I had to get in on this action! It meant I was a little late getting started with actual baking because it was still a few days before I returned home, but I spent that time mentally assessing which of my favorite recipes would work well for this challenge.

As it turns out, I baked two new recipes and only one of my well-loved recipes when developing a cookie to submit.

With all three on hand, my sister came over to taste them all and give me her input.

With all three, I substituted the Energy Cookie mix for about half of the AP flour called for in the original recipes. I made a few other tweaks as I did my test baking, but did not stray very far from the original recipes when all was said and done.

We decided to submit the thumbprint cookie because the pastry came out with good texture and flavor after the Energy Cookie mix substitution, and the chocolate-peppermint combination is delicious, a little bit of a twist on a traditional thumbprint cookie, and it looks so very festive! This was also an easy cookie to make, and with limited ingredients. Of my other two contenders, one had a few more steps and I wanted to keep it a bit simpler so more cookies could ultimately be donated; the other was quite delicious and pretty easy to make but didn’t look very attractive.

The cookies spread a little more than anticipated during baking, so I adjusted the directions in this recipe supplied here to have more time in the freezer. My photos and cookies that I submitted, however, are the ones that spread. Size can easily be adjusted to fit the number of cookies per each box as desired.

So much fun! Thank you for holding this challenge and I hope you get lots of wonderful entries to taste and enjoy!

**Chocolate Peppermint Thumbprint Cookies**  
  
226 g unsalted butter  
70 g sugar  
70 g brown sugar  
1 large egg yolk  
5 ml (1 tsp) vanilla extract  
140 g CL Energy Cookie mix  
140 g AP flour  
1/2 tsp salt  
140 g (approx) dark chocolate chips  
100 g (approx) crushed candy cane or Andes Peppermint Crunch baking chips  
Turbinado sugar for rolling  
  
Beat butter until well creamed. Add sugars and beat about 30 seconds, until light and fluffy.   
Add egg yolk and vanilla, stir well, scraping down sides as needed until well combined.  
Add flour and Energy Cookie mix gradually, about 1/2 cup at a time, adding salt about half way through adding the flours.  
Form dough into 17 g balls, then roll in turbinado sugar and place on plate or cookie sheet that will fit in freezer. Using your thumb or equivalent, press an indentation into the middle of each dough ball.   
Freeze for approximately 1 hour.  
Preheat oven to 375 degrees (F).  
Bake on parchment lined sheet for 12 minutes. Remove from oven and while cookies are still hot, reform the indentations with the bottom of rounded teaspoon or equivalent.   
Fill each with chocolate chips.   
Turn off oven. Place cookie sheet back in warm oven for a few minutes, to completely soften the chocolate.   
Remove from oven and use the bottom of the rounded teaspoon again to smooth out the chocolate (even when the chocolate is warm and soft, it will hold the shape of the chips). Sprinkle candy cane pieces (or peppermint baking chips) on top of the soft chocolate.

  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
  
