# Chocolate Peppermint Thumbprints

The pairing of a buttery cookie and a rich chocolate ganache, both with the just the right amount of peppermint flavor, is really hard to resist! Made with Pamela's All-Purpose Flour Artisan Blend. Recipe and photo created by A Calculated Whisk.

## Ingredients

Cookies
- 1½ sticks butter (12 tablespoons), at room temperature
- ¾ cup sugar
- 1 large egg
- 1 tablespoon honey
- ½ teaspoon vanilla
- ½ teaspoon peppermint extract
- ¼ cup cocoa powder
- 1¾ cups Pamela's All-Purpose Flour Artisan Blend
- ½ teaspoon baking soda
- ¼ teaspoon cream of tartar
- ¼ teaspoon sea salt

Ganache filling
- ¾ cup plus 1 tablespoon dark chocolate chunks or bittersweet chocolate chips (about 5 ounces)*
- 4 tablespoons heavy cream
- Pinch of salt
- ¼ teaspoon peppermint extract
- ¼ teaspoon vanilla extract
- 5 mini candy canes, crushed (optional)

## Directions

Preheat the oven to 350°F. Line two baking sheets with parchment paper.

Cream the butter and sugar in a stand mixer fitted with the paddle attachment for 2-3 minutes at medium-high speed, stopping to scrape down the sides of the bowl as needed. Add the egg, honey, vanilla, and extracts and beat for two more minutes, scraping the bowl once or twice.

Add the cocoa powder and beat on the lowest speed to make sure it doesn't go flying, then increase to medium and beat until well combined.

Add Pamela's All-Purpose Flour, baking soda, cream of tartar, and salt, and beat until just combined. Remove the paddle attachment and use a rubber spatula to make sure the dough is well mixed.

Use a 3/4-ounce ice cream scoop or tablespoon measure to portion out heaping tablespoons

of dough, then roll each into a ball with your hands** and place on a parchment-lined baking sheet, making sure the cookies are two inches apart. You should have about 18 balls. Use your thumb to make an indentation in the top of each cookie.

Bake for 10 minutes, or until dry and puffed up in the middle.

Right after the cookies come out, press the back of your scoop or tablespoon measure into the center of each cookie to reinforce the indentation. Let the cookies cool on the pan.

While the cookies are cooling, make the ganache. Combine all ingredients in a small saucepan set over medium-low heat. Warm, stirring occasionally, until the chocolate is almost melted. Remove from the heat and stir until smooth.

Use a teaspoon to put a dollop of ganache in the middle of each cookie, swirling with the back of the spoon to make a pretty spiral on top if desired. Sprinkle with crushed candy canes if desired.

Let the cookies sit at room temperature for at least two hours for the ganache to firm up before serving (although there's no judgment if you try one warm, the ganache is irresistibly chewy once it's fully set). Cookies store well in an airtight container at room temperature for up to three days.

Notes:

*Using bittersweet chocolate chips results in a bold, rich chocolate filling. For a sweeter filling, try semisweet or even milk chocolate chips.

**The dough is a bit sticky but you should still be able to roll it; if not, pop the dough into the freezer for ten minutes and then proceed.