



Peterborough, New Hampshire
www.LittleRiverBB.com

Mint-Filled Chocolate Fudge Cookies

Servings: 26

Little River Bed & Breakfast, Recipe developed for 2010 Currier & Ives Cookie Tour

Ingredients for Chocolate Cookie Dough

1/2 cup butter, softened
2 ounces cream cheese, softened
1/2 cup sugar
1/2 cup brown sugar
1 large egg
1 teaspoon vanilla
1 3/4 cups flour
1/2 cup Dutch processed unsweetened cocoa powder, sifted
1/2 teaspoon baking soda
1/2 teaspoon espresso powder
1/4 teaspoon salt

Ingredients for Mint Filling

3 ounces cream cheese, softened
3/4 teaspoon peppermint extract
3 tablespoons sweetened condensed milk
2 cups powdered sugar
3 tablespoons flour

To prepare cookie dough:

In a large mixing bowl, combine together butter, cream cheese, sugar, and brown sugar and beat until smooth.

Add egg and vanilla and continue beating.

Add flour, sifted unsweetened cocoa powder, baking soda, espresso powder, and salt and mix until well blended. Dough will be thick.

.Refrigerate dough for about one hour or overnight

To prepare mint filling:

In a mixing bowl, combine cream cheese, peppermint extract, and sweetened condensed milk and beat until smooth.

Add powdered sugar and flour and beat on low speed until combined.

Refrigerate mint filling about one hour or overnight.

Assembling cookies:

Preheat oven to 350F.

Both the dough and mint filling will still be sticky when removed from the refrigerator.

Using a cookie scoop or two spoons, scoop the dough into generous well-rounded tablespoons.

Roll each tablespoon of dough into a ball, divide each ball in half, and then flatten each half into small circles of 2 - 2 1/4 inches in diameter.

Using a cookie scoop or two spoons, scoop a scant teaspoon of filling on to one of the dough circles (do not flatten the filling).

Place the second dough circle on top and pinch the outside edges to seal. While holding the cookie in hand, gently squeeze the outer edges in towards the middle (so the cookie looks more like a hockey puck than a ravioli).

Place cookies on Silpat or parchment-lined baking sheet and bake for 10-12 minutes until surface of cookie looks smooth and evenly cooked.

Cool several minutes on baking sheet before transferring to wire cooling rack.

Optional: Decorate by dipping half of cookie in melted chocolate or drizzling with a powdered sugar glaze. Crushed peppermint candies or other decorations can be added.