

Salt and Serenity

Chocolate Dipped Mint Sandwich Cookies

The inspiration for this cookie comes from [Trader Joes Dark Chocolate Covered Peppermint Joe Joes](#). I used Martha Stewart's recipe for the chocolate cookies (December 2008 issue of Martha Stewart Living Magazine) and adapted Stella Park's recipe for the peppermint cream filling.

Makes 25 sandwich cookies

I have included instructions for tempering the bittersweet chocolate for dipping. You will need an instant read thermometer for this. If you want your cookies to look professional, and have a nice shine, as well as not have them melt in your hand while you are eating them, I recommend tempering the chocolate first, before dipping. If you don't really care, then go ahead and dip without tempering.

Cookie Dough:

135 grams (1 cup) all-purpose flour
42 grams (½ cup) unsweetened Dutch-process cocoa powder
1.5 grams (½ teaspoon) baking soda
2 grams (½ teaspoon) baking powder
2 grams (½ teaspoon) Diamond Crystal Kosher salt
71 grams (5 tablespoons) unsalted butter, softened
148 grams (¾ cup) sugar
¼ teaspoon peppermint extract
1 large egg
1 large egg yolk

Peppermint Cream Filling:

170 grams (12 Tablespoons) unsalted butter, softened
5 grams (1 teaspoon) vanilla extract
1 gram (¼ teaspoon) peppermint extract
⅛ teaspoon Diamond Crystal Kosher salt
1 drop pink gel food colouring (optional)
240 grams (2 cups plus 1 Tablespoon) icing sugar, sifted

Chocolate Dip:

908 grams (5 cups) bittersweet (64-70%) chocolate, coarsely chopped
3 grams (¾ teaspoon) peppermint extract

Peppermint Garnish:

8 large candy canes or 30 peppermint candies, crushed

1. **Make chocolate cookies:** Preheat oven to 325°F. Sift flour, cocoa powder, baking soda, baking powder, and salt into a bowl. In the bowl of a stand mixer, fitted with the paddle attachment, cream butter and sugar on medium-high speed for 1 minute. Reduce speed to

medium-low, and add egg, then yolk, beating well after each addition. Beat in peppermint extract. Slowly add flour mixture and beat until just incorporated.

2. Divide dough in half and pat each half into an 8-inch square. Dust both sides of the dough with cocoa powder and roll dough, between two sheets of parchment paper, to an $\frac{1}{8}$ inch thickness. Leave dough between sheets of parchment and chill for about 30 minutes. Repeat with second piece of dough.
3. After chilling, peel off top parchment sheet and gently lay it back in place. Flip the dough over; peel off and discard second parchment layer. Brush off any excess cocoa powder. Using a $1\frac{3}{4}$ -inch round cookie cutter, stamp out circles of dough.
4. Arrange on a parchment-lined baking sheet, leaving $\frac{1}{4}$ inch between wafers. Gather scraps, knead, re-roll, and cut as before. Repeat with remaining dough as well. Any remaining scraps can be discarded. Bake until cookies are dry to the touch, about 7 minutes. Transfer parchment, with cookies, to wire racks, and let cool. Flip half the cookies upside down so that they are ready for filling.
5. **Prepare peppermint cream filling:** Beat butter in the stand mixer fitted with a paddle attachment, for 2 minutes. Add vanilla, salt, peppermint extract and 1-2 drops pink gel food colouring (if using) and beat until smooth and creamy, about 3 minutes. Transfer to a disposable pastry bag fitted with a $\frac{1}{2}$ -inch tip.
6. **Fill cookies:** Pipe a generous dollop of filling in the center of each upturned wafer (just shy of 1 tablespoon, or a little more than $\frac{1}{4}$ ounce). Sandwich with remaining halves, and chill in fridge until filling has set, about 30 minutes.
7. If you want to temper chocolate before dipping, see instructions on the next page. If not, gently melt chocolate over double boiler and proceed to the next step.
8. **Dip and decorate cookies:** Dunk cookies into melted (tempered or untempered, your choice!!) chocolate. Using a fork, turn to coat, let excess drip off, and gently scrape bottom against edge of bowl. Place on parchment-lined baking sheets, and sprinkle $\frac{1}{4}$ teaspoon of crushed candy on top. Refrigerate until set, up to 3 hours. Decorated cookies will keep in the fridge for about a week or can be frozen for up to 3 months.

Instructions for tempering chocolate for dipping.

1. Melt 680 grams ($3\frac{3}{4}$ cups) of chocolate in a heatproof bowl set over a pot of gently simmering water until it reaches 115°F . Remove from heat.
2. Next you want to cool the chocolate. Add the remaining 228 grams ($1\frac{1}{4}$ cups) of chocolate to the bowl and stir constantly. Once the chocolate cools to $82^{\circ}\text{F} - 84^{\circ}\text{F}$, remove any large chunks of unmelted chocolate from the bowl.
3. Next you want to reheat the chocolate briefly. Place the chocolate bowl over the warm water in the double boiler for 5-10 seconds, remove it and stir, and repeat, until the temperature reaches $89^{\circ}\text{F} - 91^{\circ}\text{F}$ for dark chocolate.
4. The best way to maintain this temperature is to place the bowl on a foil covered heating pad set on low. Remember to stir occasionally. Any leftover chocolate can be spread out on a parchment lined baking sheet and cooled. It can be reused.