

Fudgy Peppermint Cookies

yield: about 20 cookies

- 1 cup + 2 Tbsp flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 stick butter, softened
- 1/3 cup granulated sugar
- 1/3 cup packed brown sugar
- 1 large eggs, beaten
- 1 teaspoon vanilla
- 2 drops dōTERRA Peppermint essential oil
- 1/4 cup unsweetened cocoa
- 1 1/4 cups chocolate chips

Preheat oven to 375 degrees. In a bowl stir together flour, salt, and baking soda. In a large bowl beat together butter, both sugars, eggs, vanilla, peppermint, and cocoa. Gradually stir flour mixture into butter mixture and mix until combined. Add chocolate chips and stir to distribute evenly.

For cookies: Drop dough by tablespoonfuls onto baking sheets and bake 8-10 minutes. Allow to cool a couple of minutes on the pan, then remove to foil or a cooling rack.