



CHOCOLATE CANDY CANE COOKIES

Rich chocolate Christmas cookies with dark chocolate chips and crunchy candy cane pieces.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
Varies	16-18 min	Varies	3 dozen large or 6 dozen regular

INGREDIENTS

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 1 cup butter, melted
- 1 cup margarine, melted
- 1 Tbsp peppermint extract
- 1 Tbsp vanilla extract
- 5 large eggs
- 3 tsp baking soda
- 2 tsp salt
- 1 cup unsweetened cocoa powder
- 6-7 cups all-purpose flour
- 3-4 cups dark chocolate chips, divided
- 1 cup white chocolate chips (optional)
- 3 cups crushed candy canes, divided
- Milk, 1 Tbsp at a time if needed
- Melted chocolate for drizzling (optional)

INSTRUCTIONS

1. Cream the melted butter, margarine, brown sugar, and granulated sugar until smooth and creamy. Beat in the eggs, peppermint extract, and vanilla extract.
2. Mix in the baking soda, salt, cocoa powder, and 6 cups of flour. Add more flour as needed until the dough is soft but not sticky. If it becomes too dry, add milk 1 tablespoon at a time.
3. Stir in 2-3 cups dark chocolate chips, the optional white chocolate chips, and 1 cup crushed candy canes. Reserve the remaining chips and candy cane pieces for topping. You may not need all of them.
4. For large cookies, combine two 4-tablespoon scoops to make a 5-ounce dough ball. Press a few reserved chocolate chips and candy cane pieces onto the top, keeping candy away from the bottom edges.
5. Place dough balls on a lined baking sheet with plenty of room between them. Bake one test cookie first and adjust the flour, temperature, or time if needed.
6. Bake large cookies at 325-350°F for 16-18 minutes. For regular cookies, begin checking at 12 minutes and bake about 12-14 minutes. The edges should be set and the centers soft.
7. Let the cookies rest on the baking sheet before moving them to a cooling rack. Once cooled, drizzle with melted chocolate if desired.

WENDY'S TIPS & NOTES

- At elevations over 4,000 feet, 325°F works well. At lower elevations, 350°F may be preferable. Oven temperatures vary, so use the test cookie as your guide.
- For the best texture, do not wait for the centers to look firm. The cookies continue setting on the hot baking sheet and should stay soft and chewy inside.
- Store completely cooled cookies in an airtight container at room temperature, or freeze in a freezer-safe container. Do not refrigerate, since refrigeration can dry cookies out.
- To warm a frozen cookie, place it in a cool oven, turn the oven to 350°F, and heat for 8-12 minutes depending on its size.

WEIGHT MEASUREMENTS

- Brown sugar: 789 g
- Granulated sugar: 189 g
- Eggs: 253 g
- Unsweetened cocoa: 88 g
- All-purpose flour: 1,272-1,412 g