



Hidden Mint Peppermint Patty Cookies

Rich chocolate mint cookies stuffed with York Peppermint Patties and topped with dark chocolate and more peppermint patties.

PREP TIME [Add prep time]	COOK TIME 16-18 min	TOTAL TIME [Add total time]	YIELD Approx. 3 dozen large or 6 dozen regular
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INGREDIENTS

- 3 cups packed brown sugar
- 3/4 cup sugar
- 1 cup melted butter
- 1 cup melted margarine
- 5 large eggs
- 1 Tbsp. vanilla
- 1 Tbsp. mint extract
- 4 tsp. baking soda
- 2 tsp. salt
- 1 cup unsweetened cocoa powder
- 6-7 cups flour, leveled (maybe more if needed)
- 3 cups dark chocolate chips
- York Peppermint Patties for the center and more for topping

INSTRUCTIONS

1. In a large mixing bowl, cream together the butter, margarine, and sugars until smooth. Beat in the eggs, vanilla, and mint extract until fully incorporated.
2. Gradually add the baking soda, salt, cocoa powder, and flour, mixing until the dough is well combined. If the mixture is too dry, add a tablespoon of milk at a time until no longer sticky to the touch.
3. Using a large 4-tablespoon scoop, portion out two scoops of dough to create a 5-ounce ball. Gently flatten the dough, placing 2 mini York Peppermint Patties in the center. Carefully wrap the dough around the York Peppermint Patties, ensuring it's sealed with no openings.
4. Top with dark chocolate chips and 1 York Peppermint Patty cut into fourths.
5. Place the dough balls on a cookie sheet and bake in a preheated oven at 325°F to 350°F for 16-18 minutes, depending on your oven and cookie size.
6. Top with more chocolate chips and broken York Peppermint Patties once removed from the oven, if desired.

WENDY'S TIPS & NOTES

- This recipe yields approximately 3 dozen large cookies or 6 dozen regular-sized cookies.
- This recipe has been perfected over many years, resulting in cookies that are crisp on the outside and soft and chewy on the inside - a perfect balance!
- Adjust the oven temperature and baking time based on the size of the cookies and your altitude. At over 4,000 feet, a lower baking temperature of 325°F works well, but at lower altitudes, baking at 350°F may be preferable.
- For smaller cookies, you can still place a York Peppermint Patty in the center, but use only one.

WEIGHT MEASUREMENTS

If you would prefer weighing your main ingredients, here is what I use:

- 789 grams brown sugar
- 189 grams refined sugar
- 253 grams eggs
- 110 grams unsweetened cocoa powder
- 1272-1412 grams all-purpose flour
- The other ingredients I do not weigh since they are easy to measure.