

## **Double Chocolate Peppermint Cookies**

Makes approximately 30 cookies | Prep time: 10 minutes (plus 1 hour chilling time)

| Cook time: 13 minutes

By Lauren Kretzer

### **Ingredients:**

½ cup coconut oil, melted  
½ cup unsweetened applesauce  
¼ cup + 2 Tbsp pure maple syrup  
2 Tbsp unsweetened soymilk (or preferred nondairy milk)  
1 ¼ tsp peppermint extract  
1 tsp pure vanilla extract  
2 cups unbleached all-purpose flour  
1 cup unsweetened cocoa powder  
¾ cup coconut sugar  
2 tsp arrowroot powder  
1 tsp baking soda  
¾ tsp salt  
½ cup vegan semi-sweet chocolate chips  
3 peppermint candy canes, crushed

### **Instructions:**

Preheat oven to 350 degrees Fahrenheit. Line a rimmed baking sheet with parchment paper or a reusable silicone baking mat, such as Silpat.

In a large mixing bowl, whisk together coconut oil, applesauce, maple syrup, soymilk, peppermint extract and vanilla extract until combined. To the wet ingredients, add all-purpose flour, cocoa powder, coconut sugar, arrowroot powder, baking soda and salt. Mix with a wooden spoon or rubber spatula until thoroughly combined; gently fold in chocolate chips until well distributed. Tightly cover bowl and refrigerate for 1 hour.

Using a cookie scoop or measuring spoons, scoop 2 Tbsp portions of chilled dough onto prepared baking sheet, spaced about 1-1 ½" apart. Sprinkle a small pinch of crushed candy canes on top of each cookie, pressing down gently to help the candy stick to each cookie. Bake for 13 minutes, or until candy canes are slightly melted and edges are firm. Let cool for at least 10 minutes before serving.