Dark Hot Cocoa Peppermint Cookies
These dark chocolate peppermint cookies are a healthy, whole-grain cookie that are perfect for the holidays! All made without gluten and dairy.

Prep Time 10 minutes
Cook Time 10 minutes
Servings: about 12 cookies

Ingredients:

1cup Bob's Red Mill 1-1 Gluten free Baking flour
2 tablespoons tapioca starch
1/4 cup Equal Exchange organic Dark Hot chocolate
1 tablespoon raw cacao powder
1/2 teaspoon baking soda
1/2 teaspoon fine sea salt
1/3 cup coconut oil
1/2 cup light brown sugar
1/4 cup maple syrup
1 egg at room temperature
1 teaspoon vanilla extract
1/2 - 1 teaspoon peppermint extract
1/2 cup semi-sweet Enjoy Life chocolate chips
Crushed peppermint candy canes (naturally flavored) to garnish

Instructions:

1. Preheat oven to 350ºF and line a baking sheet with parchment paper.
2. Whisk together the flours, cocoa powder and other dry ingredients (minus the sugar) in medium mixing bowl and set aside.
3. Beat together the coconut oil and sugar until fluffy. Beat in remaining wet ingredients.
4. Add half of the dry ingredients into the wet ingredients and stir with a large wooden spoon until combined. Add in the rest of the dry ingredients and continue to mix until you have a thick, cookie-like dough. Fold in the chocolate chips.
5. Spoon the dough into your hands and shape into balls. Place on parchment lined baking sheet and gently flatten with your hands (this is optional, but make the cookies more uniform in shape). Sprinkle with crushed peppermint candies (if added before baking they will melt into cookie).
6. Bake in the center of a warm oven for 12 minutes, until the edges are lightly browned and the top of the cookies is still slightly tender to the touch.
7. Cool on a wire rack for 5 - 10 minutes and enjoy!