

NOVEMBER + DECEMBER BUCKET LIST



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MINT DARK CHOCOLATE CHIP COOKIES

INGREDIENTS

- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup (1 1/2 sticks) unsalted butter, cut into chunks
- 3/4 cup brown sugar
- 1/2 cup granulated sugar
- 1 teaspoon pure peppermint extract
- 2 large eggs
- 1 cup dark chocolate chips or dark chocolate, cut into small chunks

DIRECTIONS

- In a medium bowl, whisk together flour, baking soda, and salt.
- Melt butter in a medium saucepan over medium heat. Cook 3 to 4 minutes, stirring occasionally, until butter forms browned specks on the bottom of the pan. Pour butter into a large bowl and allow it to cool for a few minutes.
- Add sugars and peppermint extract to butter and beat at medium speed until combined. Add eggs and mix on medium speed until well blended.
- Slowly stir in flour mixture with a large spoon. Add chocolate chips or chunks and refrigerate for 30 minutes.
- Preheat oven to 375°F. Drop dough by rounded tablespoons 2 inches apart on a parchment-lined cookie sheet.
- Bake 9 to 12 minutes. Cool on cookie sheet for two minutes and transfer to a wire cooling rack to cool completely.

