Double Chocolate Peppermint Chunk Cookies

Ingredients for about 24-30:

- 2 sticks unsalted butter, softened
- 2 cups light brown sugar
- 2 cups all purpose flour
- ¾ cups high quality cocoa
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoons vanilla (I love Penzeys)
- 2 large eggs
- 12 ounces peppermint chunks (I use Ghiradelli)
- 6 ounces semi-sweet chocolate chunks or chips

Directions:

Preheat oven to 325º.

In a bowl whisk together flour, cocoa, baking soda and salt.

Using a standing mixer with paddle attachment, beat butter and sugar for several minutes until smooth and creamy. Add eggs one at a time, followed by vanilla, scraping down sides with spatula as necessary. Add dry ingredients and blend until well incorporated and then fold in peppermint chunks (reserve about ¼-cup from batter) and chocolate chips.

Roll about a healthy tablespoon or so of dough in a ball and place on cookie sheet about   1½-inch apart. Gently press one or two peppermint bark chunks on top of cookie. This will allow the chunks to bake on the top of the cookie, so you can see the peppermint after the cookie is baked. Bake for about 10-12 minutes.

Remove from oven allow to cool on baking sheet for 5 minutes then transfer to rack to cool completely.