

Peppermint Chocolate Loft Cookies

Noel Harlan-12th-King College Prep

“Nothing will work unless you do.”-Maya Angelou

Why I Chose This Cookie?

I chose this cookie because in some way the cookie reminds me of resilience and I am very resilient. No matter how many people complain about how they taste or about how they simply just don't like them they still manage to sell out. Like me no matter how much I get put down I always rise to the occasion.



Ingredients:

For the Frosting:

10 ounces powdered sugar
1/4 teaspoon Diamond Crystal kosher salt; if
using table salt use half this amount
2 1/2 ounces heavy cream
1/2 teaspoon peppermint extract

For the Dough:

8 ounces unsalted butter (2 sticks), room temp.
7 ounces sugar
2 teaspoons baking powder
1 1/4 teaspoons Diamond Crystal kosher salt; for
table salt, use the same weight or half as much
by volume
1 ounce heavy cream
2 teaspoons vanilla extract
11 ounces bleached cake flour , such as Swans
Down
1/4 cup cocoa powder
2 egg whites from 2 large eggs

Directions

For the Dough:

Preheat your oven to 350 degrees. Combine butter, sugar, baking powder, and salt. Mix at low speed until fluffy and pale. Whisk egg whites, cream, and vanilla in a separate bowl until homogenous. Add liquid mixture to the butter and sugar mixture. Sprinkle in the cake flour little at a time until it forms a soft dough. Line a cookie pan with parchment paper and use a small ice cream scoop to scoop out the portions. Put in the oven for 12-15 minutes.

For the Frosting:

Combine powdered sugar, salt, cream, and vanilla in a bowl. Mix at low speed to moisten, then increase speed to medium and beat until creamy and soft, about 5 minutes. Cover with plastic pressed against the surface till ready to use.