

Peppermint Crumble Cookies



3/4 cup butter

1 1/2 cups brown sugar

2 T. water

2 cups semi sweet chocolate chips

2 1/2 cups flour

1 1/4 tsp baking soda

1/2 tsp. salt

Bag of crumbled peppermint pieces (I use Ande's brand) Not crushed
peppermint candy

Melt butter, brown sugar, and water in a saucepan over medium heat until melted and then add chocolate chips, stirring until completely melted. Cool for 10 minutes. Put this in a mixing bowl and beat in 2 eggs. Add the flour, baking soda, and salt. Mix together and chill for about 45 minutes.

Spoon onto cookie sheet and bake at 350 degrees for 10 minutes. Remove from baking sheet and place on cooling rack. Sprinkle peppermint crumbles on the top of each hot cookie and do not spread. The pieces will get soft at first and then keep their shape once cool.