Ingredients

½ cup (1 stick) butter, softened
¼ cup granulated sugar
¼ cup brown sugar
1 large egg
1 teaspoon vanilla extract
½ teaspoon peppermint extract
¼ teaspoon green food coloring
1-1/2 cups flour
½ teaspoon baking powder
½ teaspoon baking soda
1 cup chocolate chips
¼ cup sprinkles
Extra sprinkles for decoration

Directions

1. Start by preheating the oven to 350°F.
2. Prepare your baking sheets (you'll probably need two) by lining them with parchment paper or greasing them with cooking spray or butter.
3. In a large mixing bowl, combine the room temperature butter, granulated sugar and brown sugar. It's best to use a mixer, but a big spoon works fine if you put a little muscle behind it.
4. Add your egg, vanilla extract, peppermint extract and food coloring to the butter and sugar mixture. Be sure to mix well!
5. In a separate bowl, whisk together flour, baking powder and baking soda.
6. Gradually add the dry ingredients to the wet ingredients and mix until the dough forms.
7. Add chocolate chips and sprinkles! Mix so they're distributed evenly throughout, you wouldn't want someone to get a cookie with no chips!
8. Form the dough into balls with about 1-1/2 tablespoon of dough in each.
9. Put the extra sprinkles on a plate and roll the cookie dough balls in the sprinkles to coat at least the top half of the cookie.
10. Put the cookies on the baking sheet 2 inches apart.
11. Bake for 10-12 minutes. You can test to see if the cookies are done by poking the edge of one with a spatula to see if it's firm.
12. Remove from the baking sheet and let cool…at least a little bit. It's always a good idea to have one while they're still a little warm.
13. Share and enjoy!