CHOCOLATE MINT COOKIES

Rich chocolate cookies with a swirled mint topping.

BAKE 8–10 MIN AT 350°F • MAKES 3–4 DOZEN



INGREDIENTS

COOKIES

- [ ] **Butter:** ¾ cup
- [ ] **Brown sugar:** 1 ½ cups, packed
- [ ] **Water:** 2 TBSP
- [ ] **Chocolate Chips:** 2 cups
- [ ] **Eggs:** 2
- [ ] **Flour:** 2 ½ cups All Purpose
- [ ] **Baking soda:** 1 ½ tsp
- [ ] **Salt:** ½ tsp



COATING

- [ ] **Andes Thin Mints:** 1 package (4.5 oz)

DIRECTIONS

1. **Melt**: Heat **¾ cup butter** + **1 ½ cups brown sugar** + **2 TBSP water** over medium heat until melted.
2. **Add Chocolate:** Remove from heat and stir in **2 cups chocolate chips** until smooth. Cool 10 minutes.
3. **Mix & Chill:** Beat in **2 eggs**, one at a time. Stir in **2 ½ cups flour** + **1 ½ tsp baking soda** + **½ tsp salt.** Scoop into 1 TBSP balls. Cover and chill for at least 1 hour, or Freeze until ready to bake.
4. **Preheat oven to 350°F.** Space dough 2 inches apart on a greased baking sheet. Cut mints in 1/2.
5. **Bake 8–10 minutes.** Immediately press **½ a Thin Mint** onto each cookie; wait 1 minute, then swirl it on. Wait about 10 minutes before removing the cookies from the baking sheet.

QUICK TIPS

- The dough may look oily; chilling helps.
- Do not overbake; centers should stay soft.
- You dont have to cut the mints in ½.

COOL & STORE

- **Refrigerate**: Airtight for 3–4 days.
- **Freeze** baked cookies or cookie dough for up to 2 months.