

Mint Chocolate Cookies



Rated: ★★★★★

Submitted By: Gwen Roach

Photo By: Marianne

Servings: 36

"If you like chocolate and mint, you'll love these cookies."

INGREDIENTS:

4 (1 ounce) squares unsweetened chocolate	1/2 cup unsweetened cocoa powder
8 (1 ounce) squares semisweet chocolate	1 teaspoon baking soda
1 cup chocolate covered creamy mints	3/4 cup butter, softened
1 1/2 cups all-purpose flour	1 teaspoon vanilla extract
	1 1/2 cups packed brown sugar
	3 eggs

DIRECTIONS:

1. Preheat oven to 325 degrees F (165 degrees C). Line cookie sheets with aluminum foil or baking parchment.
2. Chop chocolates and mints. Place the chocolates and mints in the top part of a double boiler over medium heat. Stir occasionally until melted and set aside.
3. In a large bowl, beat the butter until soft. Add vanilla and sugar and mix well. Beat in the eggs one at a time. Stir in the melted chocolate. Sift together the flour, cocoa, and baking soda. Add to mixture and stir until well blended. Drop by tablespoon at least 2 inches apart on cookie sheets.
4. Bake 15 to 18 minutes until lightly colored. Let cool on wire racks.