

# CHOCOLATE MINT COOKIES

## Ingredients

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| 1 cup unsalted butter,<br>room temperature | 2 tsp baking soda                                      |
| 1 cup dark brown sugar                     | 1 tsp baking powder                                    |
| 1 cup granulated sugar                     | 1/2 tsp salt   |
| 2 large eggs, room temperature             | 1 cup Andes creme de menthe<br>baking chips or chopped |
| 3 Tbsp milk                                | Andes mints  |
| 2 tsp vanilla extract                      | 1 cup semi-sweet chocolate<br>chunks                   |
| 2 cups all-purpose flour                   |  |
| 2/3 cup unsweetened cocoa powder           |  |

## Directions

1. Add butter and sugars to the large bowl of a stand mixer. Beat on medium-high until light and fluffy, about 3 minutes. Add the eggs, milk, and vanilla and mix on the lowest setting until just combined.
2. In second bowl, whisk or sift together the flour, cocoa powder, baking soda, baking powder, and salt. Add the dry ingredients to the butter mixture and on the lowest setting until combined. Fold in the Andes baking chips and chocolate chunks. Chill dough for 1 hour.
3. While the dough is chilling, move the oven racks to the lower-middle and upper-middle positions. Line baking sheets with parchment paper or silicone baking mats and set aside.
4. Preheat oven to 350 degrees. Scoop 2 tablespoons of cookie dough and place on baking sheets. Bake for 6 minutes then rotate sheets and bake another 7 minutes.
5. Cool cookies for 5 minutes on a baking sheet, then transfer to wire racks to cool completely.

Makes 32 cookies

**Source: Easy Budget Recipes (online resource)**