

# JANE'S CHOCOLATE MINT COOKIES

## INGREDIENTS:

- 3/4 cup unsalted butter
- 1 1/2 cups brown sugar
- 2 tablespoons water
- 2 cups semisweet chocolate chips
- 2 eggs
- 2 1/2 cups all-purpose flour
- 1 1/4 teaspoons baking soda
- 3 packages Andes Mints

## INSTRUCTIONS:

1. In a medium pan over low heat, melt butter, sugar and water. Add chocolate chips and stir until partially melted. Remove from heat and continue to stir until chocolate is completely melted. Pour chocolate mixture into a large bowl and let stand 10 minutes to cool slightly.
2. In a medium bowl, combine flour and baking soda; set aside.
3. At medium speed, beat eggs into chocolate mixture, one at a time. Reduce speed to low and add the flour mixture, mixing to blend. Chill dough for at least 1 hour in the refrigerator.
4. Preheat oven to 350° F. Line a baking sheet with parchment paper.
5. Make 1-inch balls from prepared dough and place on baking sheet about 2 inches apart. Bake for 10-12 minutes, until cookies are cooked through.
6. Remove cookies from the oven, and place a mint on top of each cookie. Let the mint sit for a minute or two until melted, then spread the mint on top of the cookie. Cool completely before storing.

YIELD | 6 DOZEN

RECIPE BY

Anne Gasperich

