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Andes Mint Chocolate Cookies

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Andes Mint Chocolate Cookies Photo Susie Iventosch

and mix well. With a wooden spoon, stir in 1 cup Andes Creme de Menthe baking chips.

Drop by large spoonfuls onto greased baking sheet and sprinkle extra chips on top of each cookie.

Bake for 10-12 minutes, or until cookies are done and chips on top are melted.

INGREDIENTS

1 cup (2 sticks) butter, softened to room temperature
1 cup brown sugar
1/2 cup white sugar
2 eggs
2 teaspoons vanilla extract
1 teaspoon baking soda
1 teaspoon salt
1/2 cup unsweetened cocoa powder
2 1/2 cups all-purpose flour
1 1/4 cup Andes Creme de Menthe baking chips (1 cup for batter, 1/4 cup for sprinkling on top of cookies.)

DIRECTIONS

Preheat oven to 350 degrees.

In a large mixing bowl, beat butter and both sugars with an electric mixer until creamy. Add eggs and continue to beat until incorporated. Stir in vanilla. In another bowl, mix flour, baking soda and salt. Add to butter-sugar mixture

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