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Mint Chocolate Cookies - What's Not to Love?

By Susie Iventosch



Andes Mint Chocolate Cookies Photo Susie Iventosch

We keep a generous supply of baking chips in our kitchen cupboard because my grown kids absolutely love seven-layer bars. So, one day, as I was making a baking chip run, I noticed the Andes Creme de Menthe chips and decided they were a much needed addition to our baking cabinet. I had no idea what I planned to do with them, until my husband and I were at a friend's house a couple of weeks ago. She bakes a homemade cookie every single morning to put in her kids' lunches. Of course, she has the cookie dough made ahead of time, but nevertheless, I was really impressed!

That particular morning, she was baking chocolate cookies and placed a whole Andes mint on top of each mound of dough before baking. Well, needless to say, the light bulb went on and I remembered the Andes baking chips in my cupboard. When we returned home, my daughter, who loves nearly anything with a hint of chocolate-mint, set about making these cookies. I must say, they do make an excellent dessert, even if you are well past the days of making school lunches!

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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 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.

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