

THE CULINARY

Playground



Chocolate Mint Cookies

makes about 2 dozen

1/2 cup (1 stick) butter, room temperature

1 cup sugar

1 egg

2 teaspoon vanilla extract

1 cup flour

1/2 cup unsweetened cocoa

1/2 teaspoon baking soda

3/4 cup Andes Candy pieces

Preheat oven to 350 degrees.

Beat butter and sugar in large bowl of mixer (or with electric hand mixer) until light and fluffy.

Add egg and vanilla and beat again until blended.

Sift flour, cocoa and baking soda into the bowl.

Put mixer on low and mix for one minute until dry ingredients are just incorporated.

Add in candy bits and stir by hand with large spoon.

Drop batter by heaping Tablespoonful onto a parchment covered cookie sheet about 2 inches apart.

Bake until cookies puff slightly and crack on top but are still soft to touch, about 9 minutes.

Let cookies cool on sheet for 1 minute then transfer to a cookie rack to cool completely.

To store; freeze or store in airtight container.