Mint Meltaway Cookies



4 1/2 dozen | 1 hour

Ingredients

1 cup butter, softened
1 cup sugar
1 cup brown sugar
2 eggs, slightly beaten
1 tsp vanilla extract
1/2 tsp mint extract
2 cups flour
1 cup cocoa powder
2 tsp baking soda
1/2 tsp salt
12 oz mint baking chips
56 unwrapped Andes mints
optional: sprinkles

Directions

1. Preheat oven to 350 degrees.
2. Cream butter and sugars until fluffy.
3. Mix in eggs, and extracts.
4. In a separate bowl, sift together flour, cocoa, soda, and salt.
5. Add flour mixture to wet ingredients, mixing just until soft dough forms.
6. Stir in mint baking chips.
7. Using a cookie scoop, place dough on baking sheet.
8. Bake for 8 minutes, until cookie is set and cracks begin to form. (Be careful not to over-bake!)
9. Immediately place an Andes mint atop each cookie.
10. Bake for an additnal 30 seconds (just to melt mint).
11. Remove from oven and use a knife to spread mint evenly across the cookie.
12. Transfer to wire wrack to cool.
13. Immediately decorate with sprinkles if desired.

grasshopper style cookie