

# *SOFT CHOCOLATE MINT COOKIES*

## Ingredients

- 2 cups all-purpose flour
- 2/3 cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup unsalted butter, *at room temperature*
- 3/4 cup light brown sugar, *packed*
- 3/4 cup granulated sugar
- 2 large eggs
- 2 teaspoons pure vanilla extract
- 36 Andes Chocolate Mints (*unwrapped!*)

## Instructions

1. Preheat oven to 350 degrees F. Line a large baking sheet with a Silpat baking mat or parchment paper. Set aside.
2. In a medium bowl, whisk together flour, cocoa powder, baking soda, and salt.
3. In a large bowl, beat the butter and sugars with a hand mixer on medium high speed until light and creamy, about 2 minutes.
4. Mix in the eggs and vanilla extract, scraping down the side of the bowl with a spatula, as necessary.
5. Add the dry ingredients and mix on low until just combined. Don't over mix.
6. Scoop by the rounded tablespoon onto the prepared baking sheet, placing the dough balls about 2-inches apart.
7. Bake for 8 to 10 minutes or until the cookies are set around the edges but still soft in the center.
8. Remove the baking sheet from the oven and gently press an Andes mint into the center of each cookie. Let the cookies sit on the baking sheet for 5 minutes or until the mint is soft and melty. Take an offset spatula (or butter knife) and carefully spread the melted mint over the top of the cookie, leaving a little border. (The melted Andes will become the frosting for the cookie!)
9. Transfer cookies to a cooling rack and cool completely so the chocolate mint frosting can set up.