THE J.M. SMUCKER Co

Chocolate Mint Sparklers

Prep Time	Cook Time	Serves	Difficulty
20 mins	12 mins	55	N/A

Ingredients

- **Cookies:**
- 1 cup (250 mL) butter, softened
- 3/4 cup (175 mL) sugar
- 3/4 cup (175 mL) packed brown sugar
- 2 eggs
- 1 tsp (5 mL) mint extract
- 1 3/4 cups (425 mL) **Robin Hood®** Original All Purpose Flour

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- 1 1/4 cups (300 mL) cocoa powder
- 2 tsp (10 mL) baking soda
- 1/4 tsp (1 mL) salt
- 2 cups (500 mL) semi-sweet chocolate chips (you can also use a mix of white and semi-sweet chocolate chips)
- **Topping:**
- 3/4 cup (175 mL) natural turbinado sugar

Directions

Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 2:

Beat butter and sugars until creamy in a large bowl using an electric mixer. Beat in eggs and mint extract. Add flour, cocoa powder, baking soda and salt, mixing until incorporated. Add in chocolate chips.

Step 3:

Roll dough in 1” (2.5 cm) balls. Roll balls into natural turbinado sugar. Place on prepared baking sheets, 2” (5 cm) apart.

Step 4:

Bake in preheated oven for 10 - 12 minutes. Cookies should still be soft in the center. Let cool on baking sheet 1 - 2 minutes. Remove, cool on wire rack.

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