THE J.M. SMUCKER Co

Double Chocolate Mint Cookies

Prep Time	Cook Time	Serves	Difficulty
15 mins	15 mins	48	N/A

Ingredients

- 3/4 cup (175 mL) butter, softened
- 1 1/2 cups (375 mL) packed brown sugar
- 2 eggs
- 1/2 tsp (2 mL) mint extract
- 1/2 tsp (2 mL) salt
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) cocoa powder
- 1/2 tsp (2 mL) baking soda
- 1 cup (250 mL) semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 325ºF (160ºC). Line baking sheets with parchment paper.

Step 2:

Beat butter and sugar in large bowl of electric mixer until light and creamy, about 3 minutes. Add eggs, mint extract and salt. Turn mixer to low speed and slowly add dry ingredients. Mix just until incorporated. Stir in chocolate chips.

Step 3:

Drop by tablespoonfuls (15 mL) onto prepared baking sheets.

Step 4:

Bake in preheated oven for 12 to 15 minutes until set. Remove from oven and let cool on baking sheets, 2 minutes. Remove to cooling racks.

Images

