

Chocolate and Fresh Mint Cookies, makes 2 dozen

- 1 cup butter
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs
- 1 tsp vanilla
- 2 cups flour
- $\frac{3}{4}$ cup cocoa
- 1 tsp baking sodas
- $\frac{1}{2}$ tsp salt
- 2 cups chocolate chips
- 2 cups chopped fresh mint

1) Preheat oven to 350 degrees. Prepare 3 sheet pans with parchment or silpats.

2) In the bowl of a standing mixer, cream together the butter and both types of sugar.



3) When it is nice and creamy, add the vanilla and the eggs.

- 4) Beat together until fluffy.
- 5) In a separate bowl, combine all of the dry ingredients together.
- 6) Add the dry ingredients to the mixer and combine.



(I like to place a dishtowel over the mixer so the cocoa doesn't fly everywhere!)





7) Roughly chop the mint leaves.



8) Add the chocolate chips and the mint to the cookie batter and mix until well combined.



9) Scoop the dough onto the prepared pans (8 cookies fit at a time.)



10) Bake the cookies at 350 for 12 minutes. Remove immediately and let cool on a rack.



