

Not-So-Thin Mint Cookies

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My personal holiday nod to a fan favorite — the thin mint cookie. This makes about four dozen, which I find great for a cookie exchange or office potluck (*wink*nudge*). Enjoy! –Em

Ingredients:

- 3/4 cup butter
- 1 1/2 cups brown sugar
- 2 tablespoons water
- 12 ounces chocolate chips
- 2 eggs
- 2 3/4 cups flour
- 1/2 teaspoon salt
- 1 1/4 teaspoons baking soda
- 48 Andes Mints

Instructions:

Step 1: In a medium-sized saucepan, melt together the butter, brown sugar, and water, stirring occasionally.

Step 2: Stir in the chocolate chips until fully melted. Remove from heat and let stand 10 minutes to cool.

Step 3: Move mixture to a large bowl then add the remaining ingredients EXCEPT the Andes Mints. Combine well to form a dough.
Chill for one hour.

Step 4: Preheat oven to 350 degrees Fahrenheit and lightly grease two cookie sheets. I like to alternate between the two so while one tray is baking, I'm applying the finishing touches to the other.

Step 5: Roll the dough into balls. You can certainly eyeball the size. I shoot for walnut-to-quarter size. Place the balls on the cookie sheets, roughly two inches apart.

Step 6: Bake one tray at a time for eight to nine minutes. While that batch is in the oven, unwrap the corresponding number of Andes Mints.

Step 7: When you remove the cookies from the oven, place an Andes Mint on top of each cookie. Allow the Mint to melt a bit then swirl it over the cookie. I find that a hard plastic tool works best because it doesn't stick. I often use the back of my handy citrus peeler.

Step 8: Allow to cool completely in order for the candy to harden into a shell. However, they are absolutely delicious slightly warm, so feel free to sneak one or two as you go.