



mint chocolate chip cookies;

1. (mihnt chalk-o-lat cheep kook-ees) *noun*. Green, minty sugar cookies, mixed with andes mints and chocolate chips.
2. Produces 30 servings.
3. Preparation 1 hours 30 mins.
4. Oven temperature set to 350.

Ingredients;

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|--|----------------------------|
| 1 c. butter, softened | 1½ c. sugar |
| 2 eggs | 1½ tsp. peppermint extract |
| green food coloring | 3 c. flour |
| 2 tsp. baking powder | 1 tsp. baking soda |
| 2 tsp. cream of tartar | ¼ tsp. salt |
| 1 c. Andes Crème de Menthe
baking chips | 1 c. chocolate chips |

Instructions;

1. Cream together butter and sugar for approx.. 3 mins.
2. Add eggs, green food coloring, and peppermint extract, and cream for another 2-3 mins.
3. Measure out dry ingredients in another bowl and slowly add to creamed ingredients. Mix until combined.
4. Add mint and chocolate chips, and fold in gently. Reserve some to press into the top if desired.
5. Line a baking sheet with parchment paper and drop on cookies.
6. Bake for 8-10 mins at 350°.