

# Recipe for

## Chocolate Mint Creams

Submitted by: Julie

Favorite time to make  
and share:

Thanksgiving & Christmas

Serves:

48 cookies

Prep time:

45 min +

Total time:

3hr +

Oven temp:

350°F

### Ingredients:

1-1/4 c flour	6 T butter	6oz semi-sweet chocolate chips
½ t baking soda	1 T water	½ - ¾ lb pastel cream mint kisses (Hickory Farms)
2/3 c packed brown sugar	1 egg	-make sure they melt

### Directions:

Mix flour and soda together and set aside. In medium saucepan, heat and stir brown sugar, butter, and water over low heat until butter is melted. Add chips and stir until chocolate is melted. Pour into a large bowl and let stand for 10-15 minutes or until cool. Beat egg into the chocolate mixture. Stir in flour mixture until well blended. Dough will be soft – cover and chill 1-2 hours.

Shape into 1" balls. Place 2" apart on ungreased baking sheet. Bake at 350°F for 8 minutes. Remove immediately and top each cookie with a mint. Return to oven and bake 2 minutes until cookies are done. Swirl the melted mint with a knife to "frost" the cookie. Remove from the pan & cool until mints are firm.

## Recipe directions continued:

- Mints are relatively hard to find. Some grocery stores have them. You just have to be sure they melt as some do not. Enjoy!