

# Andes Mint Cookies

Recipe by: Cooks Country Dec12/Jan13, modified by the O'Connor clan

Servings: About 30 cookies

Amount	Ingredient	Prep Notes
12 tablespoons	butter	
1.5 cup	brown sugar	
2 tablespoons	water	
2 cups	semi-sweet chocolate chips	
2.5 cups	flour	
1.25 teaspoons	baking soda	
1/2 teaspoon	salt	
2	eggs	
	Andes mints	Cut in half

- Line sheets with parchment paper.
- Combine butter, sugar, and water in saucepan. Cook over low heat, stirring occasionally, until butter is melted.
- Add chocolate chips and stir until chips are melted
- Transfer to bowl of stand mixer. Let cool 10 minutes.
- Add eggs. Beat on medium-high until smooth.
- Add baking soda and salt.
- Add flour. Mix until just combined.
- Refrigerate dough 1 hour.
- preheat oven to 350.
- Scoop or roll dough into balls. Place 2 inches apart on cookie sheets.
- Bake until just set, 7-9 minutes. Cookies will look slightly wet when done.
- After removing cookies from oven, immediately place half an Andes mint on top of cookie. When softened, spread mint. Transfer to wire racks to cool completely

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- *note:* We usually double this.
  - *note:* #50 scoop is a good size.
  - *note:* For soft cookies, don't overbake.
  - *note:* #70 cookie scoop, makes about 80 cookies