

Mint Lovers' Cookies

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Ingredients:

1 stick butter, softened
1 stick margarine, softened
½ cup brown sugar
1 ½ cups white sugar
2 eggs
1/2 tsp mint extract
2 1/2 cups flour
1 tsp baking soda
1/2 tsp salt
1 cup mint oreos crushed (about 12 cookies)
1 cup (about 5 oz) Andes mints, quartered

Directions:

*Cream butter, margarine and sugars until smooth. Beat in the eggs and vanilla.
*Starting on the lowest speed until incorporated, beat in the flour, baking soda and salt. Mix in the crushed oreos and mints.
*Wrap in plastic wrap and refrigerate for an hour or up to a day.
*Preheat oven to 375 degrees. Cover baking sheets with parchment paper.
*Roll dough into approximately 1 inch balls. Place on prepared baking sheets.
*Bake for 9 - 12 minutes or until they start to brown. Leave on the cookie sheet for 2 minutes before removing them to cool completely.