

Mint Chocolate Crinkles

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Ingredients:

1 (4.6 oz) package of Andes Mints, unwrapped
4 oz unsweetened chocolate
½ stick (4 TBSP) butter
3 eggs
1 cup sugar
1 tsp mint extract
½ cup flour
2 TBSP unsweetened cocoa powder
½ tsp baking powder
¼ tsp salt
¾ cup powdered sugar

Directions:

- *In a small bowl, melt the Andes, unsweetened chocolate and butter in the microwave. Mix until smooth. Set aside.
- *In a medium sized bowl, whisk the eggs, sugar and mint extract until well mixed. Carefully whisk in the flour, cocoa powder, baking powder and salt.
- *Last, whisk in the melted chocolate mixture.
- *Cover with plastic wrap and refrigerate at least 2 hours.
- *Preheat oven to 350 degrees. Line cookie sheet with parchment paper or grease lightly.
- *Pour powdered sugar into a bowl. Using two spoons or wet hands, drop 1 tsp of the batter at a time into the powdered sugar, roll to a ball and place on cookie sheet.
- *Bake 11 – 13 minutes. Allow to cool on cookie sheet for 1 minute before removing.