Mint Chocolate Crinkles

©www.BakingInATornado.com

Ingredients:

- 1 (4.6 oz) package of Andes Mints, unwrapped
- 4 oz unsweetened chocolate
- 1/2 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
- 3/4 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.