

Copycat Thin Mints

Makes about 50 - 1 ¾" cookies

Ingredients:

- 1 ½ sticks unsalted butter (6 ounces), room temperature
- ¾ cup powdered sugar
- ¾ teaspoon vanilla extract
- ¾ cup cocoa powder
- ½ teaspoon salt
- 1 cup + 2 tablespoons all-purpose flour
- 12 ounces semi-sweet chocolate chips
- 2 teaspoons vegetable shortening
- 1 teaspoon mint extract

Directions:

1. Preheat the oven 350F. Cream the butter and powdered sugar for 1-2 minutes.
2. Add the vanilla, cocoa powder, and salt, then mix until completely blended and thick.
3. Add the flour and mix until just blended, then shape the dough into a ball and flatten to about ½" thick, wrap in plastic wrap. Place the dough in the refrigerator for about 20 minutes.
4. Cut the dough in half and roll out each half to ⅛" thick (*I rolled it between plastic wrap to prevent sticking to the rolling pin or the board*).
5. Cut out the cookies using a 1 ¾" round cookie cutter, then place on a cookie sheet that has been lined with parchment paper or a Silpat.
6. Bake the cookies for 10 minutes, then cool completely.
7. When ready to dip the cookies, melt the chocolate and shortening in a double boiler over low heat until the chocolate is completely melted, stir in the mint extract. (*I used a glass bowl over a saucepan of simmering water*).
8. Dip the cookies individually in the chocolate, letting the excess chocolate drip off, then place them on clean parchment paper or a clean Silpat. Refrigerate the dipped cookies until the chocolate is set. (*I left the cookies in the refrigerator because I really liked them cold*).

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