

Chewy Andes Mint Chocolate Chip Cookies

Ingredients:

2 cups butter
2 cups granulated sugar
2 cups brown sugar
4 eggs
2 teaspoons vanilla
2 teaspoons baking soda
2 teaspoons baking powder
1 teaspoon salt
4 ½ cups all-purpose flour
5 cups oatmeal, blended (measure before, then blend in blender until powder)
1 ¾ cups Andes mint pieces
1 ¾ cups dark chocolate chips
3 cups chopped nuts (pecans or walnuts, optional)
1 (6-8 ounce) chocolate bar, grated
Sea salt for sprinkling

Notes:

I added ½ cup extra flour to the original recipe b/c we are at about 5,000 feet above sea level. If you are below 5,000 feet you can probably get away with 4 cups of flour.

Directions:

Preheat oven to 375 degrees. Line baking sheets with parchment, silicone bake bats or just on the cookie sheet (ungreased is fine).

Cream butter and sugar on high in a mixer for 3 minutes, until light creamy. Add eggs and vanilla, mix one more minute. Measure 5 cups oats into a blender jar and blend until a fine flour. Mix all soda, baking powder, salt, flour, blended oats together in a large mixing bowl. Add the dry mixture to the butter/sugar mixture. Mix together and add Andes mint pieces, chocolate chips, grated chocolate bar and nuts, mix until combined.

Make golf ball sized cookies place 2 inches apart. Bake in preheated 375 degree oven for about 6-8 minutes. Let cool on a cookie sheet for 2 minutes and then on a wire rack until completely cool. Store in an air-tight container. Freeze for longer lasting cookies. Makes 112 cookies.

Recipe Source:

lightly adapted from a recipe from our grandma and mom - added a ½ cup flour and sea salt.