



## Andes Mint Cookies

**INGREDIENTS: (makes about 24 sandwich cookies, depending on the size of your cookie cutter)**

2 sticks of butter, softened  
1 stick of butter, melted  
1 cup of granulated sugar  
1/2 cup dark brown sugar  
1 egg  
2 teaspoons of vanilla  
2 1/2 cups all-purpose flour  
1/2 cup of dark cocoa powder  
1/4 teaspoon salt  
5 cups powdered sugar  
2 teaspoons mint extract  
green food coloring  
1/2 bag of Wiltons candy melts in dark chocolate (optional)  
1/4 bag of Wiltons candy melts in green (optional)

**DIRECTIONS:**

Preheat oven to 325 degrees.  
Combine 2 sticks of softened butter, and both sugars in a large mixing bowl, and beat on low until creamed together.  
Add egg and vanilla; beat until smooth and creamy.  
Add cocoa powder and beat until combined.  
Gradually add flour until able to remove beaters and knead by hand. Add flour until a smooth ball of dough is formed.  
Roll out to 1/4 inch thickness and use a cookie cutter to cut into whatever shape you want. I used a rectangle.  
Place cookies on parchment paper covered cookie sheets, and bake for 12-16 minutes until firm.  
Cool completely.  
While cooling, mix 1 stick of melted butter with powdered sugar and mint extract. Add water until mixture is a thick but smooth icing.  
Add green food coloring to desired shade.  
Spread mint icing between two cooled cookies.  
(Optional) Melt chocolate and green candy melts in two separate bowls in the microwave in 30 second increments, stirring between until smooth.  
Place green melts in a small zip top bag, zip it tightly shut and clip a small corner off.  
Spoon chocolate over 1/2 of a cookie, tap on side of bowl to remove excess chocolate and set on parchment paper.  
Make lines of green on the melted chocolate and use a toothpick to pull through the green chocolate one way and then back the other to make design.  
Allow cookie to harden  
Enjoy!!