

Sarah's Chocolate Mint Chip Cookies

Makes: about 20 to 22 three-inch cookies

Ingredients:

1 cup all-purpose flour
2/3 cup cocoa powder
1 teaspoon baking soda
¼ teaspoon salt
½ cup (1 stick) unsalted butter, room temperature
½ cup granulated sugar
½ cup light brown sugar
1 large egg, room temperature
1 teaspoon pure vanilla extract
1 tablespoon milk (whole or 2%), room temperature
1 cup mint chips, plus more for topping if desired
¼ cup milk or semi-sweet chocolate chips



Directions:

In a medium bowl, sift together the flour, cocoa powder, baking soda and salt; set aside.

In a large bowl, use a handheld or stand mixer with the paddle attachment to beat the butter on medium speed for 1 minute. Add the white and brown sugars and beat on medium-high speed for 4 minutes until the mixture is light and fluffy. Use a spatula to scrape down the bowl and beaters.

Add the egg and vanilla extract and beat on medium speed for 1 minute until fully incorporated. Scrape the bowl and beaters, then add the milk and beat again on medium speed for 30 seconds.

Add the flour mixture and beat at low speed just until combined. Add the milk and beat at high speed until incorporated, about 20 seconds. On the lowest setting, stir in the mint and chocolate chips until evenly distributed throughout the dough.

Cover the bowl with plastic wrap and refrigerate for at least 3 hours, or up to 3 days, before baking. The dough may also be frozen for up to 2 months (but I usually shape the cookies before freezing). Chilling the dough enhances the thick texture of the cookies and makes them easier to shape.

When ready to bake:

Preheat the oven to 350 degrees and line 2 baking sheet with parchment paper. Remove the cookie dough from the refrigerator and let it sit at room temperature for 10 to 15 minutes.

Scoop 1 ½ tablespoons of dough for each cookie (a medium-sized scoop) and drop it onto the baking sheet. Use your hands to shape the cookies into towers (not balls) – this technique creates thick and chew cookies.

Space the cookie towers on the baking sheet 2 to 3 inches apart (I get 8 cookies per baking sheet). Extra chips may be pressed into the top of each tower now or immediately after removing the baked cookies from the oven, if desired.

Bake one tray at a time until the edges of the cookies are crisp, but the centers still appear soft, about 11 minutes. Remove the sheet from the oven and tap it firmly on the counter a few times to help the

cookies spread. Let the cookies cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely.

Store the cookies in an airtight container for up to 1 week or freezer for up to 2 months.

To freeze the cookies before baking: Shape the cookie dough into cylinders and place them on a baking sheet spaced 1 inch apart. Place the baking sheet in the freezer for 1 hour until the cookies are cold and firm. Transfer the cookies to a plastic freezer bag or airtight container and freezer for up to 2 months. Bake the frozen cookies as directed above, no need to thaw, allowing an extra minute or two in the oven.

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