

# RECIPE



## Mint Cookies with a Chocolate Drizzle

### Ingredients

1 cup butter

½ cup sugar

1 Tbsp. dried mint leaves

2 cups flour

¼ tsp. salt

6oz. good quality dark chocolate (e.g. Valrhona or Callebaut)

1-2 tsp. vegetable oil

Cream the butter and sugar. Add the mint, flour and salt. Mix until everything is combined. Shape into a log with a 2" diameter and roll in plastic wrap. Put in the refrigerator for approximately 1 hour. Remove the plastic wrap and cut the roll into ½" thick coins. Put on a non-greased pan. Bake at 350° for 12 to 15 minutes. Cool.

Melt the chocolate in a microwave dish. Be sure to have the power at 50 or 60% or on low. Heat for 30-second increments until the chocolate is smooth. Add as much vegetable oil as needed to make the chocolate easier to drizzle. Set cookies on a cooling rack. Using a spoon, slowly drizzle the chocolate over each cookie. Makes 2½ - 3 dozen cookies.

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