

Chocolate Mint Cookies

Pittsburgh Ballet Theatre Cookbook “En Pointe” (Wendy Herchenroether)

Ingredients:

- 1/3 cup butter
- 3/4 cup dark brown sugar
- 1 tablespoon water
- 6 ounces semisweet chocolate pieces
- 1 egg
- 1 and 1/4 cup flour
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 20 Andes Mints (sold in candy aisles at grocery store)

Directions:

Cook butter, sugar, and water over low heat until melted. Add chocolate and stir until partially melted. Beat egg with a mixer at high speed. Reduce speed and add chocolate mixture, blending well. Slowly mix in dry ingredients. Chill dough for 1 hour.

Preheat oven to 350 degrees. Line cookie sheets with foil. Roll teaspoonfuls of dough into balls. Place 2 inches apart on lined cookie sheet. Bake no longer than 12-13 minutes—the cookies will crisp as they cool. Remove from oven and immediately place 1/2 Andes mint on each cookie. Allow the mint to soften for a couple of minutes then swirl mint over cookie. Keep cookies in a single layer until mint hardens, 30 minutes or so. Yields 40 cookies.