

Fannie May®

Holiday Mint Meltaway COOKIES

You'll need:

Baking Sheets	Electric mixer
Parchment paper	Spatula
Mixing bowls	Cookie Dough Scoop
Whisk	Wire Baking Rack

Yields 24 Cookies

1⅓ cups (166g) all-purpose flour
½ cup (48g) unsweetened cocoa powder
½ teaspoon baking soda
¼ teaspoon salt
½ cup (113g or 1 stick) unsalted butter, room temperature
½ cup (100g) packed light brown sugar
⅓ cup (66g) granulated sugar
1 large egg, room temperature
1 teaspoon pure vanilla extract
½ teaspoon mint extract
24 Fannie May® Holiday Mint Meltaways®

Instructions

1. Preheat oven to 350° F. Line a baking sheet with parchment paper and set aside.
2. In a medium bowl, whisk together the flour, cocoa powder, baking soda and salt. Set aside.
3. In a separate bowl using an electric mixer (or a stand mixer), beat butter, brown sugar and sugar together until light and fluffy, about 2 minutes. Add the egg, vanilla and mint extract, and mix until combined. Scrape down the sides and bottom of the bowl as necessary.
4. Add the dry ingredients to the wet ingredients and mix just until combined.
5. Use a small cookie scoop to scoop 1 Tablespoon of dough. Roll it into a ball and place on a parchment lined baking sheet. Repeat with remaining dough, placing cookies about 2 inches apart on the baking sheet.
6. Bake the cookies for 10 to 12 minutes or until the edges are set (the center will be soft). Immediately press the Fannie May® Holiday Mint Meltaways® in the center of the cookies. Transfer cookies to a wire rack to cool completely.

Notes: Store cookies in an airtight container at room temperature for 3 days or in the refrigerator for 5 days.

