



Mint Chocolate Delights

INGREDIENTS

2 cups all-purpose flour
2/3 cup baking cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup (2 sticks) butter, room temperature
2/3 cup sugar
2/3 cup packed brown sugar
1 teaspoon vanilla extract
2 large eggs
1 10-oz. package Nestle Toll House Dark Chocolate & Mint Morsels

DIRECTIONS

1. Preheat oven to 325° F.
 2. Combine flour, cocoa, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels.
 3. Drop by well-rounded tablespoon onto ungreased baking sheets.
 4. Bake for 11 to 13 minutes or until cookies are puffed and centers are set. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
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