

Fudgy Mint Chocolate No-Bake Cookies: Easy & Decadent

Fudgy Mint Chocolate No-Bake Cookies: A Minty, Chocolaty Dream Come True!



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1-2 min

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INGREDIENTS

1/2 cup butter
2 cups granulated sugar
1/2 cup unsweetened cocoa powder
1/2 cup milk
1 teaspoon vanilla extract
1/2 teaspoon salt
3 1/2 cups quick oats
2 1/2 cups shredded unsweetened coconut
1/2 cup butter (room temperature)
1 1/2 cups icing sugar (powdered sugar)
1 tbsp milk
1/2 tsp mint extract (or more, to taste)
Green food coloring (gel food coloring provides a more vibrant color)
3/4 cup semisweet chocolate chips
1 tbsp butter

Instructions:

Prepare Cookie Sheets: Line 2 cookie sheets with wax paper to ensure the cookies don't stick and are easy to remove once set.

Make the Cookie Base: In a large pot, combine the 1/2 cup butter, granulated sugar, unsweetened cocoa powder, and 1/2 cup milk.

Stir frequently over medium-high heat until the mixture comes to a full boil. Once boiling, continue to stir and let it boil for 1-2 minutes to ensure the sugar is fully dissolved and the mixture

is smooth.

Remove the pot from the heat and stir in the vanilla extract and salt.

Add the quick oats and shredded unsweetened coconut, stirring until well combined. This mixture will form the base of your cookies.

Using a spoon or a cookie scoop, drop 24 spoonfuls of the mixture onto the prepared wax paper-lined cookie sheets. Space them out evenly.

Place the cookie sheets in the refrigerator and let the cookies chill until they are set, which should take about 20-30 minutes.

Make the Frosting: While the cookies are chilling, prepare the mint frosting. In a stand mixer (or using a hand mixer), beat the room-temperature 1/2 cup butter until it is smooth and creamy.

Gradually add the icing sugar and 1 tbsp milk, beating until the mixture is light and fluffy.

Add the mint extract and a few drops of green food coloring to the frosting. Mix until the color is evenly distributed. Adjust the consistency with additional icing sugar or milk if necessary. The frosting should be spreadable but not too runny.

Frost the Cookies: Remove the chilled cookies from the refrigerator.

Spread a generous amount of mint frosting evenly on top of each cookie.

Return the frosted cookies to the fridge to allow the frosting to set, about 10-15 minutes.

Make the Ganache: In a small pot, combine the semisweet chocolate chips, 1 tbsp milk, and 1 tbsp butter over very low heat.

Stir constantly until the chocolate is completely melted and the mixture is smooth and glossy. This process should be done slowly to prevent the chocolate from burning.

Once the ganache is smooth, remove it from the heat and let it cool for 5-10 minutes. This allows it to thicken slightly, making it easier to spread without running off the cookies.

Ganache the Cookies: Spread or drizzle the cooled ganache over the set, frosted cookies.

The ganache should set quickly, but you can place the cookies back in the refrigerator for a final chill to speed up the process.

Serving and Storage Tips:

DIRECTIONS

1. Follow these detailed steps to create the perfect Fudgy Mint Chocolate No-Bake Cookies:
2. Prepare : Cookie Sheets: Line 2 cookie sheets with wax paper to ensure the cookies don't stick and are easy to remove once set.
3. Make the : Cookie Base: In a large pot, combine the 1/2 cup butter, granulated sugar, unsweetened cocoa powder, and 1/2 cup milk.
4. Stir frequently over medium-high heat until the mixture comes to a full boil. Once boiling, continue to stir and let it boil for 1-2 minutes to ensure the sugar is fully dissolved and the mixture is smooth.
5. Remove the pot from the heat and stir in the vanilla extract and salt.
6. Add the quick oats and shredded unsweetened coconut, stirring until well combined. This mixture will form the base of your cookies.
7. Using a spoon or a cookie scoop, drop 24 spoonfuls of the mixture onto the prepared wax paper-lined cookie sheets. Space them out evenly.
8. Place the cookie sheets in the refrigerator and let the cookies chill until they are set, which should take about 20-30 minutes.
9. Make the : Frosting: While the cookies are chilling, prepare the mint frosting. In a stand mixer (or using a hand mixer), beat the room-temperature 1/2 cup butter until it is smooth and creamy.
10. Gradually add the icing sugar and 1 tbsp milk, beating until the mixture is light and fluffy.
11. Add the mint extract and a few drops of green food coloring to the frosting. Mix until the color is

evenly distributed. Adjust the consistency with additional icing sugar or milk if necessary. The frosting should be spreadable but not too runny.

12. Frost the : Cookies: Remove the chilled cookies from the refrigerator.
13. Spread a generous amount of mint frosting evenly on top of each cookie.
14. Return the frosted cookies to the fridge to allow the frosting to set, about 10-15 minutes.
15. Make the : Ganache: In a small pot, combine the semisweet chocolate chips, 1 tbsp milk, and 1 tbsp butter over very low heat.
16. Stir constantly until the chocolate is completely melted and the mixture is smooth and glossy. This process should be done slowly to prevent the chocolate from burning.
17. Once the ganache is smooth, remove it from the heat and let it cool for 5-10 minutes. This allows it to thicken slightly, making it easier to spread without running off the cookies.
18. Ganache the : Cookies: Spread or drizzle the cooled ganache over the set, frosted cookies.
19. The ganache should set quickly, but you can place the cookies back in the refrigerator for a final chill to speed up the process.
20. Serving and Storage Tips: These Fudgy Mint Chocolate No-Bake Cookies are best enjoyed chilled, straight from the refrigerator. Their rich, fudgy texture pairs perfectly with a hot cup of coffee or a cold glass of milk. Serve them on a decorative platter for an elegant presentation, making them a delightful addition to any dessert table or special occasion.
21. To store these cookies, keep them in an airtight container in the refrigerator for up to one week. Because they are slightly gooey, place a layer of wax paper between the cookies to prevent them from sticking together. For longer storage, you can freeze the cookies for up to three months. Simply thaw them in the refrigerator before serving.
22. Helpful Notes and Variations: Mint Flavor Intensity: For a more intense mint flavor, you can increase the amount of mint extract in the frosting by a few drops at a time until desired. If you prefer a subtler mint taste, use a smaller amount or try adding a touch of peppermint extract for a different twist. Adjust the green food coloring to achieve your desired shade, making the cookies as vibrant or as understated as you like.
23. Cookie : Base Mix-ins: Variations of this recipe can include adding different mix-ins to the cookie base, such as chopped nuts (walnuts, pecans), dried fruit (dried cranberries, cherries), or even extra chocolate chips for double chocolate goodness.
24. Frosting : Flavors: You can also experiment with different types of frosting flavors, like vanilla, almond, or even a cream cheese frosting, to create unique combinations.
25. Extra : Indulgence: For an extra indulgent touch, drizzle some melted white chocolate over the top of the ganache once it has set, creating a pretty

contrast.

SWAPS & NOTES

for me: it's quick, relatively simple, and the flavor payoff is immense.

The fudgy, chewy base from the oats and coconut is a fantastic foundation for the cool, refreshing mint frosting.

It's the perfect rich, glossy crown that brings everything together into a truly indulgent experience.

It's a sophisticated twist on a classic no-bake cookie, making it feel extra special without extra effort.

