

## Mint Chocolate Chip Cookies - A Cool & Chocolatey Treat!

Mint Chocolate Chip Cookies: A Cool & Chocolatey Delight!



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

- 1 cup unsalted butter, softened
- 1 cup sugar
- 1 cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup mint chocolate chips

How to Make Mint Chocolate Chip Cookies:

1. Preheat the Oven:

Set your oven to 350°F (175°C).

Line a baking sheet with parchment paper or lightly grease it.

2. Cream the Butter & Sugars:

In a large mixing bowl, beat together softened butter, granulated sugar, and brown sugar until light and fluffy.

3. Add the Eggs & Vanilla:

Beat in eggs, one at a time, ensuring they are fully incorporated.

Stir in vanilla extract (and peppermint extract if using).

4. Mix the Dry Ingredients:

In a separate bowl, whisk together: Flour?  
Baking soda? Salt

5. Combine Wet & Dry Ingredients:

Gradually add the dry ingredients to the butter mixture, stirring until a soft dough forms.

6. Fold in the Chocolate Chips:

Gently mix in the mint chocolate chips (or Andes mints, if using).

7. Scoop the Dough:

Use a cookie scoop or spoon to drop dough balls onto the prepared baking sheet, spacing them 2 inches apart.

8. Bake Until Golden:

Place the cookies in the oven and bake for 10-12 minutes, or until the edges are lightly golden brown.

9. Cool & Enjoy!:

Let the cookies cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

Pro Tips for the Best Mint Chocolate Chip Cookies:

Fun Variations to Try:

What to Serve with Mint Chocolate Chip Cookies:

FAQs About Mint Chocolate Chip Cookies:

The Ultimate Mint Chocolate Cookie Experience!:

## DIRECTIONS

1. Preheat the Oven: Set your oven to 350°F (175°C).
2. Line a baking sheet with parchment paper or lightly grease it.
3. Cream the Butter & Sugars: In a large mixing bowl, beat together softened butter, granulated sugar, and brown sugar until light and fluffy.
4. Add the Eggs & Vanilla: Beat in eggs, one at a time, ensuring they are fully incorporated.
5. Stir in vanilla extract (and peppermint extract if using).
6. Mix the Dry Ingredients: In a separate bowl, whisk together: ? Flour? Baking soda? Salt
7. Combine Wet & Dry Ingredients: Gradually add the dry ingredients to the butter mixture, stirring until a soft dough forms.
8. Fold in the Chocolate Chips: Gently mix in the mint chocolate chips (or Andes mints, if using).
9. Scoop the Dough: Use a cookie scoop or spoon to drop dough balls onto the prepared baking sheet, spacing them 2 inches apart.
10. Bake Until Golden: Place the cookies in the oven and bake for 10-12 minutes, or until the edges are lightly golden brown.
11. Cool & Enjoy!: Let the cookies cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.
12. Pro Tips for the Best Mint Chocolate Chip Cookies: ? Use Room Temperature Butter - Ensures even mixing and a smooth, creamy dough.? Don't Overbake - The cookies continue to cook on the baking sheet after you take them out! ? Want More Mint Flavor? - Add %

teaspoon of peppermint extract for an extra refreshing taste.? For a Fun Look - Add a drop of green food coloring to give them a festive green hue.? For Bakery-Style Cookies - Chill the dough for 30 minutes before baking for thicker cookies.

13. Fun Variations to Try: ? Double Chocolate Mint Cookies - Add 1/4 cup cocoa powder to the dough for a chocolate base.? Thin Mint Cookies - Replace the chocolate chips with crushed Thin Mints or Oreo mint cookies.? Mint Chocolate Ice Cream Sandwiches - Use two cookies and sandwich with mint chocolate chip ice cream! ? Holiday Peppermint Cookies - Add crushed candy canes for a Christmas twist.
14. What to Serve with Mint Chocolate Chip Cookies: These refreshing, chocolatey cookies pair perfectly with:
  15. ? A Cup of Hot Cocoa or Coffee - A warm, cozy pairing.? Vanilla or Mint Chocolate Ice Cream - A cool and creamy combo.? A Cold Glass of Milk - A classic and comforting match.? Drizzled Chocolate Sauce - For an extra indulgent finish!
16. FAQs About Mint Chocolate Chip Cookies: Q: Can I make these cookies ahead of time?A: Yes! You can store the cookie dough in the fridge for up to 2 days before baking.
17. Q: How do I store these cookies?A: Keep them in an airtight container at room temperature for up to 5 days or freeze for up to 3 months.
18. Q: Can I use regular chocolate chips instead of mint chips?A: Of course! Just add 1/2 teaspoon peppermint extract to maintain the minty flavor.
19. Q: How do I make these cookies extra chewy?A: Use an extra egg yolk and brown sugar instead of some of the granulated sugar.
20. The Ultimate Mint Chocolate Cookie Experience!: These Mint Chocolate Chip Cookies are buttery, soft, and packed with refreshing minty goodness, making them a must-try for any cookie lover. Whether you bake them for holidays, special occasions, or just because, they're guaranteed to be a hit!
21. Try them out and let me know-what's your favorite way to enjoy mint chocolate chip cookies? Drop a comment and share your baking tips! ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/mint-chocolate-chip-cookies-a-cool-chocolaty-treat/>