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Minty Green Chocolate Chip Cookies

Yield: 18 to 20 cookies Prep time: 20 minutes

Here is what you need:

- 1 ¼ cups all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon table salt
- 1 stick unsalted butter or margarine, softened
- 1/3 cup brown sugar
- 1/3 cup white sugar
- 1 large eggs, at room temperature
- 1/2 teaspoon mint extract or emulsion
- 3 - 6 drops green food dye or gel, or until you reach your desired shade of green,
- 1 cup semi-sweet chocolate chips

Here is how you do it:

Preheat oven to 375 degrees.
Combine flour, baking soda and salt, set aside.

In a large mixing bowl, beat the butter until smooth; add both sugars until the mixture light and fluffy. Then add egg, extract and food dye, until incorporated. Slowly, add the flour mixture into the butter mixture until a sticky dough is formed.

Fold in chocolate chips and place cookies 2 inches apart on a non-greased cookie sheet covered with parchment paper. Bake cookies for approximately 12 -14 minutes. Remove from oven, and allow cookies to set on the cookie sheet for 10 minutes before removing to a flat surface or wire rack until cool.

Store in an airtight container for up to 2 weeks