

COOKIES & CREME DE MENTHE SAMMIES

INGREDIENTS:

FOR COOKIES:

1 12-oz. bag semi-sweet chocolate chips
4 Tbsp butter, cut into pieces
2 eggs
2/3 cup sugar
1 tsp LorAnn Pure Vanilla Extract
1/2 cup all-purpose flour
1/4 tsp baking powder

FOR CREME DE MENTHE BUTTERCREAM FILLING:

1/2 cup butter, room temperature
1 cup powdered sugar
1/4 tsp (or more to taste) LorAnn Crème de Menthe Super-Strength
LorAnn Green Liquid Food Color (as needed to achieve desired color)
Chocolate sprinkles or green sanding sugar (optional)



DIRECTIONS:

1. Preheat oven to 350° F. Line 2 baking sheets with silicone baking mats or parchment paper. Set aside.
2. Place chocolate chips and butter pieces in a microwave-safe bowl. Heat at medium-high for 1 minute. Remove from microwave and stir. Continue to heat in 15–20 second intervals, stirring after each, until chocolate chips are melted. Set aside.
3. In a medium bowl, beat eggs, sugar and LorAnn Oils vanilla extract for 2 minutes.
4. Stir in flour, baking powder and melted chocolate mixture until combined.
5. Using a spoon or small ice cream scoop, drop rounded spoonfuls of dough (about one tablespoon) onto the prepared baking sheets, spacing each piece about 1 1/2 inches apart. Bake until the cookies are set but still slightly soft in the center, typically about 10–12 minutes. Transfer cookies to wire racks to cool.
6. While cookies are cooling, make the buttercream filling. In a large bowl, beat the butter on medium speed for 30 seconds. Turn to low speed and gradually beat in the powdered sugar. Mix in 1/4 tsp LorAnn Oils Crème de Menthe Flavor. Taste-test and add more if desired. Add LorAnn Green Liquid Food Color by the drop and mix until desired color is achieved.

7. Spread or pipe mint buttercream onto the flat side of one brownie cookie. Top with a second brownie cookie, flat-side down. Gently twist and push cookies together to spread filling to the edges of the cookie. Sprinkle edges of cookies with chocolate sprinkles or green sanding sugar if desired. Repeat with remaining cookies.

Yields 12 to 18 cookie sandwiches.

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