
Food for the Soul

Chocolate Mint Surprise Cookies

Sweets

1 C margarine or butter	
1 C sugar	1 t vanilla
1/2 C brown sugar, packed	3 C all-purpose flour
1 t baking soda	60+ layered chocolate mint candies
1/2 t salt	
2 T water	Chocolate Drizzle
2 eggs	1/2 C semisweet chocolate pieces
	1 t shortening

Instructions

In a large mixing bowl, beat margarine with an electric mixer on medium for 30 seconds. Add the sugars, soda and salt. Beat until combined, scraping bowl. Beat in water, eggs and vanilla. Beat in flour, finishing by hand if it becomes too stiff.

Divide dough in half, cover and chill for 2+ hours until dough is easy to handle. Cut mints crosswise into halves. Working quickly, with floured hands shape dough into 1 1/4-inch balls. Flatten ball slightly and place 2 mint halves atop each other in the center of the dough. Shape dough up and around mint halves and re-shape into balls. (Mints need to be covered completely by dough.) Repeat with remaining dough and mints. Place cookies on a greased cookie sheet, 2 inches apart.

Bake in a 375 degree oven for 8-10 minutes or until golden. Transfer cookies to rack to cool completely. Garnish with Chocolate Drizzle and chocolate mint curls. Makes about 60 cookies.

Chocolate Drizzle

Melt semisweet chocolate pieces and shortening over low heat in a small saucepan, just until chocolate is melted. Use a spoon to drizzle over cookies, sprinkle tops with grated chocolate mint candies.

--Hallie Lynch, age 8
