

## Mrs Fields Chocolate Mint Cookies

Categories: Cookies

Yield: 36 servings

2 2/3 c All-purpose flour  
1/2 ts Baking soda  
1/4 ts Salt  
1/2 c Unsweetened cocoa powder  
3/4 c Light brown sugar; packed  
2/3 c White sugar  
1 c Salted butter; softened  
3 lg Eggs  
1 ts Pure mint extract  
10 oz Mint chocolate chips

Preheat oven to 300-degrees. In a medium bowl combine flour, soda, salt and cocoa powder. Mix well with a wire whisk and set aside.

In a large bowl blend sugars with an electric mixer at medium speed. Add butter and beat to form a grainy paste. Scrape sides of bowl, then add eggs and mint extract. Beat at medium speed until light and fluffy. Add the flour mixture and chocolate chips, and blend at low speed just until combined. Do not overmix. Drop dough by rounded tablespoonsfuls onto ungreased cookie sheets, 1-1/2 inches apart.

Bake for 19-21 minutes. Immediately transfer cookies with a spatula to a cool, flat surface.