

Chocolate Chip Cookies with a Hint of Mint



Leprechaun's Favorite Chocolate Chip Cookies with a Hint of Mint

Ingredients

1. For the Cookies
2. 2 cups plus 2 Tbs of all purpose flour
3. 1/2 tsp of baking soda
4. 1/2 tsp of salt
5. 12 Tbs of unsalted butter (1 1/2 sticks) melted and cooled
6. 1 cup of packed light brown sugar
7. 1/2 cup of granulated sugar
8. 2 large eggs
9. 2 Tbs of vanilla extract
10. 1/4 tsp of cinnamon
11. 1 1/2 cups of chocolate chips
12. For the Mint Buttercream Filling
13. 2 sticks of butter
14. 2 cups of confectioners sugar
15. 1/4 tsp of salt
16. 3 tsp vanilla extract
17. 1/4 tsp mint extract
18. 4 Tbs heavy whipping cream
19. food coloring

Instructions

1. CHOCOLATE CHIP COOKIES
2. Combine the flour, baking soda, and cinnamon, in a bowl and set aside.
3. In mixing bowl combine salt, sugars and butter. Add in eggs and vanilla.
4. Scrape down sides of mixing bowl.
5. Add in flour mixture and mix until combined. Scrape down bowl.
6. When dough is fully mixed add in chocolate chips cover and chill dough 1 hour.
7. When ready to bake preheat oven to 350 degrees. For large cookie drop a 1/4 cup (roughly a [size 14 cookie scoop](#)) of cookie dough on parchment lined baking sheet and Bake for 12-14 minutes or until bottoms are light brown. Oven times will vary so keep an eye on them. Let cool on baking sheet for 1 minute. Transfer to wire racks and let cool.
8. MINT BUTTERCREAM FILLING
9. In the bowl of your mixer, beat the butter until smooth. Beat in the salt and vanilla extract. With the mixer on low speed, gradually add in the confectioners sugar. Scrape down the sides of the bowl as needed. Add the mint extract and combine. Add in the heavy whipping cream and beat to combine. If coloring buttercream add in desired color and amount.
10. Then, on high speed, beat frosting until it is light and fluffy (about 3-5 minutes).
11. If not using right away be sure to cover with plastic wrap to prevent the frosting from drying out.
12. This frosting can be stored in the refrigerator for up to 10 days. Bring to room temperature and re-whip before using. A bit more whipping cream or sugar may be added to get the right consistency.

Notes

1. Yields about 12 quite large cookies. 6 filled sandwich cookies.