

Thin Mint Girl Scout Cookies

Although from start to finish this takes a while to make, it's an easy recipe that tastes excellent and serves a large crowd; and as an added bonus, it's lots of fun to dip the center in tasty chocolate.

INGREDIENTS

THE COOKIE

- 2 ¼ cups flour, all-purpose
- ¼ cup cornstarch
- 6 tablespoons cocoa powder, unsweetened
- ½ teaspoon salt
- 1 cup sugar, white
- ½ cup butter, room temperature
- ⅓ cup milk, any kind
- ½ tsp vanilla extract
- 1 tsp peppermint extract

THE CHOCOLATE COATING

- 10 ounces chocolate, dark or semisweet*
- ½ cup butter, room temperature

METHOD

THE COOKIES

1. In a small bowl, whisk together flour, cornstarch, cocoa powder, and salt.
2. In a large bowl, cream together butter and sugar.
3. With the mixer on low speed, add in the milk and the extracts. Mixture will look curdled.
4. Gradually add in the flour mixture until fully incorporated.
5. Shape dough into two logs, about 1-1/2 inches in diameter, wrap in plastic wrap and freeze for 1-2 hours, until dough is very firm.**
6. Preheat oven to 375°F.
7. Slice dough into rounds not more than 1/4" thick (if they're too thick, they will not be as crisp) and place on a parchment-lined (or lightly greased) baking sheet. The cookies will not spread very much, so you can put them quite close together.
8. Bake for 13-15 minutes, until cookies are firm at the edges. Cool the cookies completely on a wire rack before dipping in chocolate.

THE CHOCOLATE COATING

1. In a microwave safe bowl, combine chocolate and butter. Melt in microwave on high power, stirring every 30-45 seconds until chocolate is smooth. The chocolate should have a thinner consistency (like chocolate syrup) for a thin coating.
2. Dip each cookie in melted chocolate, turn with a fork to coat, then transfer to a piece of wax paper. Allow the chocolate covered cookies to set up for at least 30 minutes, or until chocolate is cool and firm.
3. Reheat chocolate as needed to keep it smooth and easy to dip into.
4. Once the chocolate has cooled around the cookies, eat and enjoy. (You can place chocolate covered cookies in the refrigerator or cool location if needed.)

**If you use chocolate chips instead of a gourmet dipping chocolate, you might need to add another tablespoon or more butter.*

***If you don't have time to let your dough cool to a firm log, you can pull it out early and bake for 11 minutes, but the results are not guaranteed! :)*

Adapted from BakingBites.com

Source: www.TheCookingDish.com Course: Snack

Categories: Baked Goods, Chocolate, Cookies, Copy Cat Keywords: Girl Scouts, Mint, Cookies, Chocolate

Cuisine: North American : United States

(24 servings
4 dozen)



Preparation

- Start to finish: 2 Hours 30 Minutes

Equipment

- Balloon whisk
- Cookie sheet
- Cooling rack
- Hand Mixer
- Measuring cups
- Measuring spoons
- Microwave
- Mixing bowl
- Parchment paper

NUTRITION FACTS

Servings: 24

Amount Per Serving

Calories: 210

Total Fat: 10.95g
Cholesterol: 20mg
Sodium: 52mg
Total Carbs: 26.91g
Dietary Fiber: 1.44g
Sugars: 15.06g
Protein: 2.09g