

Homemade Thin Mint Cookies

(Adapted from [Chef Chloe's Vegan Thin Mints](#))

Makes 64 cookies

1 ¼ cups all-purpose flour

1 cup sugar

½ cup cocoa powder

¼ t salt

¼ t baking soda

¾ cup butter or vegan margarine (the real thing contains no butter, so margarine—we like Earth Balance for its absence of hydrogenated oil—will taste more accurate)

3 T milk (any kind, dairy or non-)

1 t pure vanilla extract

½ t pure peppermint extract

Chocolate Coating

4 cups semisweet chocolate chips

2 T butter or vegan margarine

½ t peppermint extract

Cookie:

Use a food processor to blend dry ingredients, by pulsing. Add margarine, milk, vanilla, and mint extract and pulse until well combined. Scrape out dough, knead until all the ingredients are well incorporated, and chill in refrigerator for 1 to 2 hours, till mixture is firm.

Preheat the oven to 350° and line two large baking sheets with parchment paper. When dough is ready, roll balls about as big as a heaping teaspoon, and press them, one by one, onto the baking trays, leaving about 3 inches of space around each. Flatten each to about a quarter inch thick and bake for 12-15 minutes. Roll a heaping teaspoon of cookie dough into a ball and place onto prepared baking sheets, leaving about 3 inches in between each ball. Cool on rack completely.

Chocolate coating:

Melt chocolate chips and margarine until smooth using a double boiler or microwave. Stir in the mint extract. Dip cooled cookies into the chocolate using your fingers or a fork. Arrange cookies plates lined with parchment paper and refrigerate until coating sets. Dive in.