## mint chocolate carame cookies

AN \#HBATHOME RECIPE FROM CHEF THERESA BELL

## ingredients

## directions

- ½ cup (1 stick) of butter
- 3/4 cup of brown sugar
- ½ cup sugar
- 3/4 teaspoon mint extract
- 1/4 teaspoon vanilla extract
- 2 eggs (slightly beaten)
- 112 cup of flour
-1⁄2 cup of cocoa
- 1/2 teaspoon of baking soda
- $1 / 4$ teaspoon of salt
- 12/3 cups of salted caramel chips
- Cream together butter, brown sugar, sugar, and mint and vanilla extracts
- Mix in eggs
- Add in flour, cocoa, baking soda, and salt until blended
- Hand mix in the caramel chips
- Scoop into tablespoon portions and place onto a greased cookie sheet, two inches apart
- Bake at $350^{\circ} \mathrm{F}$ for 8 -10 minutes.

