

Andes Crème de Menthe Chocolate Brownie Cookies

by James Moore



According to their site, Andes Crème de Menthe candies rank as the “number one after-dinner mint” delivering a “smooth blend of mint and chocolate flavors– the perfect post-meal treat”.

They are particularly popular during the holidays and easy to find at your local grocery store. They help bring these easy chocolate “brownie” cookies to a new level of decadence.

After removing the cookies from the oven, each one is topped with an Andes mint while still warm. The residual heat melts the candy, turning it into a spreadable “frosting” to swirl over each cookie.

They’ll be the hit of any holiday gathering cookie swap.

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Makes about 4 dozen cookies

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12 tablespoons unsalted butter, softened
1½ cups packed (10 1/2 ounces) brown sugar
2 tablespoons water
12 ounces Ghirardelli Bittersweet or Semisweet chocolate chips
2½ cups (12 1/2 ounces) all-purpose flour
1¼ teaspoons baking soda
1/2 teaspoon salt
2 large eggs
48 Crème de Menthe Andes Mints, foil wrappers removed

1. Combine butter, brown sugar, and water in medium saucepan and cook over low heat, stirring occasionally, until butter is melted, 3-4 minutes. Add chocolate chips and stir constantly until chips are melted. Transfer mixture to bowl of stand mixer and let cool for 10 minutes. Combine flour, baking soda, and salt in separate bowl.

2. Fit mixer with paddle, add eggs to bowl with chocolate mixture, and beat on medium-high speed until smooth and thick, about 2 minutes. Reduce speed to low, add flour mixture in 3 additions, and mix until just combined, scraping down bowl as needed. Refrigerate until dough is firm, at least 1 hour or up to 2 days.

3. Adjust oven racks to upper-middle and lower-middle positions and heat oven to 350 degrees. Line 2 baking sheets with parchment paper. Working with half the dough, roll heaping tablespoons of dough into balls and place 2 inches apart on prepared sheets. Refrigerate remaining dough until ready to bake next batch. Bake until just set, 8 to 10 minutes, switching and rotating sheets halfway through baking.

4. After removing cookies from oven, immediately place 1 Andes Mint in center of each cookie. Let stand until chocolate is softened, about 5 minutes, then spread chocolate over tops of cookies. Transfer cookies to wire rack and let cool completely before serving, about 30 minutes. Repeat with remaining dough and Andes Mints. (Cookies can be stored at room temperature for up to 3 days.)

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James Moore has been a cooking enthusiast since childhood and started blogging as a way to share favorite recipes with friends and family. His site, [Cook Like James](#) has grown to include restaurants, cookbooks, wines, and favorite places.