

Pastel Chocolate Mint Cream Cookies

Here is another one of our Easter traditions we enjoy at our house and wanted to share – Pastel Chocolate Mint Cream Cookies. The kids have helped me make these many times for Easter's past. The recipe is quick and easy, made from scratch with basic ingredients, plus the mint creams. Thanks to Betsy, one of my high school gal pals, for sharing this recipe with me years ago.

- 2 ½ cups all purpose flour
- 1 teaspoon baking soda
- 1 1/3 cups packed dark brown sugar
- 1 ½ sticks real butter
- 2 Tablespoons water
- 12 oz package semi-sweet chocolate pieces
- 2 eggs beaten
- 1 pound pastel mint cream kisses



Stir flour and baking soda together and set aside. In a large bowl, add brown sugar, butter, water, and semi-sweet pieces. Microwave a minute at a time, stirring after each minute, until mixture is smooth and melted. Let mixture cool slightly. Then add the beaten eggs and the flour mixture. Combine to form a soft dough. Then cover bowl and chill for 1-2 hours. Shape into 1" balls. Place balls 2 inches apart on an ungreased cookie sheet. Bake in 350 degree preheated oven for 8 minutes. Remove pan and immediately top each cookie with a mint. Return to oven for another 2 minutes. Remove cookies from oven and swirl the melted mints with a knife to "frost" cookies. Remove and cool till mints are firm.