



Chocolate Mint Cookies

Ingredients

- 2 cups flour
- 1 cup unsweetened cocoa powder
- 1/2 teaspoon sea salt
- 5 oz nonfat cream cheese
- 8 tablespoons butter
- 1 cup light brown sugar
- 1 cup dark brown sugar
- 1 teaspoon vanilla
- 2 teaspoons mint
- 6 tablespoons chocolate chips

Directions

Preheat your oven to 350 degrees F.

In a small bowl, sift together the flour and cocoa powder and then add in the salt.

In a large bowl, use an electric mixer to combine the cream cheese, butter, light brown sugar, dark brown sugar, vanilla, and mint extract.

Adding a little at a time, add the mixture in the small bowl into the large bowl and combine using the electric mixer. Once completely combined, add in the chocolate and use your hands to knead the dough.

Take a piece of the dough, size of your preference, roll it into a ball, flatten it, and place it on your greased cookie sheet.

Bake cookies for seven minutes. Place on a wire rack to cool.

Repeat until all dough is used.