



A Premium Farm-to-Fork
Culinary Market

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Snow on the Mountain Cookies

Ingredients:

- 1 1/2 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1/4 tsp Himalayan or celtic salt
- 10 oz (1 1/2 cups) chocolate chips, divided
- 6 Tbsp (3/4 stick) butter, softened
- 1 cup sugar
- 1 1/2 tsp vanilla extract
- 1/2 tsp mint extract
- 2 farm fresh eggs
- Confectioners sugar for rolling and dusting



Directions:

Preheat oven to 350 degrees F.

1. In bowl, combine flour, baking powder, and salt and mix together. Melt 1 cup of the chocolate chips in microwave or over double boiler on the stove, and stir until smooth. In mixer bowl, cream together butter and sugar until light and fluffy. Add melted chocolate, vanilla extract, and mint extract to the butter mixture and beat together until blended. Beat in eggs. Gradually mix in flour until just blended in. Gently stir in remaining 1/2 cup of chocolate chips.
2. Cover or wrap dough in plastic wrap and chill until very firm.
3. Shape dough into 1-inch balls, roll them in a thick layer of confectioners sugar, and place 2-inches apart on ungreased cookie sheet.
4. Bake 8-10 minutes until tops are crackly but cookies are still soft in middle. Let stand on cookie sheet 5 minutes and then move to cooling rack to cool completely.

