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### Grasshopper Cookies

- 18.3 oz. chocolate brownie mix
- 2 eggs
- 1/4 cup vegetable oil
- 2 Tbsp. all-purpose flour
- 1 Tbsp. water
- 12 mint flavored Oreos (optional)

#### Mint Frosting:

- 1 cup butter, softened
- 4 cups powdered sugar, sifted
- 2 Tbsp. heavy cream
- 1/2 tsp. peppermint extract
- green food coloring



#### Chocolate Glaze:

- 1 1/2 cup Ghiradelli milk chocolate melts OR
- 1 1/2 cups chocolate chips and 4 Tbsp. butter

#### Topping:

- 6 oz. Andes crème de menthe candy, chopped into large pieces

Preheat oven to 350°F and spray a cookie sheet with nonstick cooking spray. Combine the brownie mix, eggs, vegetable oil, water, and flour and mix until well combined. Divide into 12 balls and place an Oreo on each cookie. Form the cookie dough around the Oreo to completely cover the Oreo. Place the cookie sheet into the oven and bake for 8-9 minutes. Remove from the oven and cool completely. **For the frosting:** In a large mixing bowl, or a stand mixer, whip the butter until nice and soft, then gradually add the powdered sugar. Add 4 drops of green food coloring and mix. Add more food coloring as needed to achieve the right shade of green desired. Once the cookies have cooled, you can pipe or just spread the icing over the cookies in a thick layer. For the ganache: Place the melting chips or the chocolate chips and butter into a microwave safe dish and heat in the microwave for 30 seconds. Remove and stir. Place back in the microwave for 30 seconds, then remove and stir again. Once the chocolate is completely melted and there are no longer any lumps, the chocolate is ready to be used. Pour a spoon of the ganache in the center of the green icing, making sure to smooth out to a 1/4" from the edges. Sprinkle the tops with the chopped Andes mints.

<https://familycookierecipes.com/grasshopper-cookies/>



### Mint Chocolate Chip Cookie Bars

- 1 cup sugar
- 1/2 cup butter, softened
- 1 egg
- 1/2 cup sour cream
- 3.4 oz. instant vanilla pudding mix
- 1/2 tsp. salt

- 1/2 tsp. baking soda
- 2 cups all-purpose flour
- 2 tsp. mint extract
- 1 drop blue coloring + 7-10 drops green coloring
- 1 1/2 cups chocolate chips\*



Preheat oven to 350°F. Line the inside of a 9x13 baking dish or quarter-sized baking sheet with parchment paper. In a large bowl, cream together the butter and sugar until well blended. Then, add the egg, sour cream, and pudding mix. Stir until combined; set aside. In a separate small bowl, whisk together the flour, salt, and baking soda. Combine the dry flour mixture to the wet butter & pudding mixture; mix until combined. Add in the mint extract and food coloring until the desired color is achieved. Lastly, fold in the chocolate chips. I used 3/4 cups of chocolate chips and 3/4 cups of chocolate chunks but you can use all of one or the other. A combination of the two is wonderful! Press the dough into your prepared baking dish and then place it into the preheated oven. Proceed to bake for 20-22 minutes before transferring to a cooling rack. Slice, serve, and enjoy!

<https://familycookierecipes.com/mint-chocolate-chip-cookie-bars/>