

# Homemade Thin Mints

Poetry & Pies

**prep time:** 15-20 minutes

**bake time:** 10-15 minutes

**total time:** 35 minutes

**servings:** 30-40 cookies (depending on the size)



## Ingredients

- 1 cup (227g) unsalted butter
- ¾ cup (173g) powdered sugar
- 1 tablespoon (13g) [pure vanilla extract](#)
- ¼ teaspoon (2g) salt
- 1 ¾ cups (238g) all purpose flour
- ½ cup (43g) unsweetened cocoa powder
- 1 cup (170g) dark chocolate (chips, baking chocolate, or coating chocolate)
- ¼ teaspoon (1g) mint or peppermint extract (to taste)

## Instructions

1. Preheat oven to 350F/175C. Line two [baking sheets](#) with [parchment paper](#) or a [silicone mat](#).
2. Make your shortbread by whisking the flour, cacao powder, and salt together. Be sure your flour was spooned and leveled into the measuring cup then sifted. Set aside.
3. Beat the butter on high until smooth. Add powdered sugar and beat on low then increase to high until very smooth, about 1 minute. Add vanilla and beat until smooth.
4. Add flour mixture and beat on low just until combined.

5. Optional: you could chill the dough for 1 hour or overnight at this point, to make rolling easier. Otherwise, form into a disc, sprinkle both sides lightly with flour, then roll out between two pieces of [parchment paper](#).
6. Roll to about ¼ inch thick. Cut into [circles](#) about 1 to 1.5 inches in diameter. Roll the scraps back out and cut again. Once you have just a small amount of scraps, you can shape that into a couple round cookies.
7. Bake 10-12 minutes (up to 15 for larger cookies), until matte in appearance and you can see some slight darkening along the edges. Let cool on the pan for 5-10 minutes then remove the cookies to a [wire rack](#) until completely cool.
8. While the cookies cool, melt the chocolate and mint. You can do this in a double boiler (or a heatproof bowl set over a saucepan with 2 inches of simmering water on low heat) or in the microwave at half power in 30 second increments. The key to both methods is stirring frequently and only heating until about 75% melted then stirring until smooth. Taste, adding a drop or two more extract as needed (err on the conservative side, as the flavor tends to develop as the cookies cool).
9. Dip each cookie carefully in the chocolate, tapping off the excess. Using a fork (or two) to do this helps. Place carefully on parchment until cooled.

*Enjoy!*

*Cookies will last, covered, for 3-5 days.*