

# CHOCOLATE MINT CHIP COOKIES

*Paired with 2014 Old Vines Zinfandel, Tres Viejos, Sonoma County*

## INGREDIENTS

- 2¼ cups semisweet chocolate baking wafers
- 1½ cups all-purpose flour
- ½ teaspoon baking soda
- ⅛ teaspoon salt
- ½ cup unsalted butter, room temperature
- ½ cup sugar
- 3 large eggs
- 2 teaspoons vanilla extract
- 2 cups green mint baking chips

## PREPARATION

Preheat oven to 350°F.

Line 2 baking sheets with parchment paper.

In a medium glass bowl, melt semisweet chocolate in microwave at 30 second intervals, stir between intervals, until chocolate is smooth. Set aside and let cool.

In a small bowl, combine flour, baking soda and salt. Set aside.

In a large mixing bowl, beat butter and sugar together until light and fluffy. Beat in the cooled chocolate, eggs and vanilla extract until smooth. Gradually stir in the flour mixture until combined, then fold in the mint chips.

Scoop rounded balls of dough onto the prepared baking sheets, leaving 2 inches between each cookie and bake for 8-10 minutes. Transfer the cookies to a wire rack to let cool.

*Makes 25 cookies*

*Recipe created by St. Francis Executive Chef Bryan Jones*