



Chocolate Mint Snow Top Cookies

Recipe and photo courtesy of Brynne Cramer at [Gluten Free Hungry Gal](#) for our [12 Days of Gluten-Free Cookies](#).

Brynne says: I've come to realize my family has a unique holiday cookie tradition. It's just not the holidays without Chocolate Mint Snow-Top cookies. Sorry sugar cookies. My mom found this recipe in a magazine years ago, and we've been baking these cookies ever since.

Ingredients

- 1½ cups [Pamela's All-Purpose Flour Artisan Blend](#)
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- 1½ cups semi-sweet chocolate chips
- 1½ cups crushed Andes mints
- 6 tablespoons butter, softened
- 1 cup sugar
- 1½ teaspoons vanilla extract
- 2 eggs
- confectioner's sugar

Directions

In a bowl, combine flour, baking powder and salt; set aside. Combine and microwave ½ cup chocolate chips and ½ cup crushed Andes mints for 1 minute; stir. Microwave in 15 seconds increments (stirring in between) until smooth.

In bowl, beat butter and sugar until creamy. Add melted mixed chocolate and vanilla. Beat in eggs. Gradually beat in flour mixture. Stir in remaining chocolate and mint morsels.

Wrap dough in plastic wrap; freeze until firm (30 minutes to an hour).

Preheat oven to 350°.

Shape dough into 1-inch balls; coat with confectioners sugar. Place on ungreased cookie sheet.

Bake 10-12 minutes, until tops appear cracked. Let stand on cookie sheet. Cool completely.

Enjoy.