



Thin Mint Girl Scout Cookies

Here are three different recipes for making your own Thin Mints!

Ingredients

- Simple Chocolate Mint Coating – for all three recipes
- 1 lb semisweet chocolate, melted
- 4 drops peppermint extract (or more to taste)
- Option 1 – Thin Mints with Pamela's Extreme Chocolate SimpleBites
- 1 bag [Pamela's Extreme Chocolate Simplebites](#)
- Option 2 – Thin Mints with Pamela's Bread Mix
- 4 oz unsalted butter
- 1/2 cup powdered sugar
- 1/2 cup unsweetened cocoa
- 1/4 tsp salt
- 3/4 cup [Pamela's Bread Mix](#)
- 1/2 tsp vanilla
- Option 3 – Thin Mints with Pamela's Chocolate Cake Mix and Pamela's Bread Mix
- 1 bag [Chocolate Cake Mix](#) minus 1/2 cup mix
- 3 TBSP melted shortening
- 1/2 cup [Pamela's Bread Mix](#)
- 1 egg
- 6 TBSP water

Directions

Simple Chocolate Mint Coating

Melt chocolate broken into pieces and melted in double boiler or use a metal or glass bowl over simmering water in a pan. Add drops of extract to taste.

Dip cookies one at a time using a flat fork, tap the fork on side of bowl to rid the cookie of excess chocolate. Place on waxed paper lined cookie sheet to set up.

Option 1 – Thin Mints with Pamela's Extreme Chocolate SimpleBites

Dip cookies as described above.

Option 2 – Thin Mints with Pamela's Bread Mix

To make cookies:

Cream butter until light and fluffy. Add powdered sugar and cream with butter. Add vanilla, mix. Add cocoa and salt and mix until smooth like very thick frosting. Add the Bread mix and mix until still a little crumbly. Bring together with your hands and pour onto plastic wrap and gather into a

ball. Flatten into a disk and chill for 15 minutes in the freezer or 2 hours in the refrigerator.

Roll out between plastic wrap to 1/8" thick. Cut with 1 1/2" cutter and bake in preheated oven at 350° for 9 minutes. Cool before dipping in chocolate.

Option 3 - Thin Mints with Pamela's Chocolate Cake Mix and Pamela's Bread Mix

To make cookies:

Combine all ingredients in a bowl, adding the water one tablespoon at a time until a crumbly dough forms. Gather together with your fingers, turn onto plastic wrap and gather into a ball. Flatten into a disk and chill for 2 hours.

Roll out between plastic wrap to 1/8 to 1/16" thick. Cut with 1 1/2" cutter and bake in a preheated oven at 350° for 8 minutes. Cool before dipping in chocolate.



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