



BERKSHIRE BOTANICAL GARDEN

Chocolate Mint Crinkle Cookies

Contributed by Herb Associate Iris Bass

Mentha x piperita 'Chocolate Mint' is a common variety of peppermint that can be found where potted herbs are sold. It is easily distinguished by its deep green leaves and purplish red stems as well as its chocolaty scent and flavor.

Makes about 3 dozen cookies

1 cup all-purpose flour (to prepare gluten-free, see Notes)
1 teaspoon baking soda
pinch of salt
1 tablespoon finely crumbled dried chocolate mint (see Notes)
4 tablespoons (1/2 stick) unsalted butter or shortening
2 (1-ounce) squares unsweetened chocolate
1 cup sugar
2 large eggs at room temperature
1 teaspoon vanilla extract
confectioners' sugar, for rolling cookies

Combine the flour, baking soda, salt and mint in a small bowl and set aside. Place the butter and chocolate in the top of a double boiler and melt over simmering water. Let cool slightly and then transfer to a medium-size bowl. Beat in the sugar, then the eggs, one at a time, then the vanilla extract. Stir in the dry ingredients until only just incorporated. Cover the bowl and chill for at least 2 hours or overnight.

Preheat the oven to 350°F and grease two cookie sheets or line with parchment paper.

Place about 1/4 cup of confectioners' sugar in a small mixing bowl. Roll the dough into 1-inch balls, then roll in the sugar. Place about 2 inches apart on the prepared pans and pat down into disks about 1/4 inch high.

Bake for 10 to 12 minutes, until the cookies firm up and their tops begin to crack. Transfer to a rack to cool.

Store in an airtight container to enhance the mint flavor.

Notes: To prepare gluten-free, replace the flour with 1 cup Bob's Red Mill Gluten Free 1 to 1 Baking Flour plus 1/8 teaspoon xanthan gum.

To dry mint from the garden, cut entire stalks and hang upside down in a warm, dark, dry place for about a week. Strip off the leaves and crush finely with a spoon or mortar and pestle.