

Mint Chocolate Chip Cookies



Prep time: 15 minutes

Cook time: 10 minutes

Servings: 3 dozen, or 36 (1 cookie) servings

2 1/2 cups flour

1 teaspoon baking soda

1/2 teaspoon salt

1 cup (2 sticks) butter, softened

1 1/4 cups sugar

2 eggs

1-1 1/2 teaspoons McCormick Green Food Color

1 teaspoon McCormick Pure Peppermint Extract

1 1/2 cups semi-sweet chocolate chips

Preheat oven to 375°F. Mix flour, baking soda and salt in medium bowl. Set aside. Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy.

Add eggs, food color and peppermint extract; mix well. Gradually beat in flour mixture on low speed until well mixed. Stir in chocolate chips.

Drop by heaping tablespoons about 2 inches apart onto ungreased baking sheets.

Bake 10-12 minutes or until edges are lightly browned. Cool on baking sheets 1 minute.

Remove to wire racks; cool completely.

Source: McCormick & Company, Inc.

Tip: Serve with Milk or Chocolate Milk
kids will love it and adults too!