

Crème de Menthe Cookie Sandwiches

Ingredients

- 3/4 cup (175 mL) semi-sweet chocolate morsels
- 1/4 cup (50 mL) butter
- 1/2 cup (100 mL) sugar
- 1 egg
- 3/4 cup (175 mL) all-purpose flour
- 15 Crème de menthe chocolate candies, broken into small pieces
- 1/4 cup (50 mL) white or semi-sweet chocolate morsels
- 10-12 mini foil-wrapped peppermint patties, unwrapped

Directions

1. Preheat oven to 375°F. Line [Large Sheet Pan](#) with a 10-in. sheet of Parchment Paper. Combine chocolate morsels and butter in [Classic Batter Bowl](#). Microwave on HIGH 40-60 seconds or until smooth, stirring after each 20-second interval using [Classic Scraper](#). Add sugar and egg to batter bowl; mix until well blended. Add flour; mix just until flour is incorporated. Using [Small Scoop](#), drop 20 level scoops of batter, 1 in. apart, onto pan. Bake 9-11 minutes or until edges are set. (Do not overbake.)
2. Meanwhile, place candy canes into resealable plastic bag; crush using flat side of [Meat Tenderizer](#) and set aside. Place white chocolate morsels into [Small Micro-Cooker®](#); microwave, uncovered, on HIGH 30-60 seconds or until melted and smooth, stirring once. Set aside.
3. Remove sheet pan from oven to [Stackable Cooling Rack](#). Immediately turn over half of the cookies using [Mini-Serving Spatula](#); top with peppermint patties and remaining cookies to form 10 sandwiches. Drizzle chocolate over cookies and immediately sprinkle with crushed candies. Transfer to serving platter. Line pan with another sheet of Parchment Paper and scoop remaining batter onto paper. Bake 9-10 minutes or until edges are set. Assemble sandwiches as directed above.



Yield:

- 10-12 cookie sandwiches servings of 1 cookie sandwich

Nutrients per serving:

Calories 230, Total Fat 9 g, Saturated Fat 6 g, Cholesterol 25 mg, Carbohydrate 34 g, Protein 3 g, Sodium 35 mg, Fiber 1 g

Cook's Tips:

If you do not have Parchment Paper, lightly brush pan with vegetable oil. Bake cookies and fill with peppermint patties. Transfer sandwiches to cooling rack and decorate as directed above. Repeat with remaining batter.

If using [Large Bar Pan](#), line pan with Parchment Paper or brush with vegetable oil. Prepare batter as directed above; bake 14-16 minutes or until edges are set. Proceed as recipe directs, baking second batch for 14-15 minutes.

To easily drizzle chocolate over cookies, place resealable plastic bag into [Measure-All® Cup](#). Pour chocolate into corner of bag. Twist top of bag; secure with [Twixit! Clip](#). Cut corner off tip of bag using [Professional Shears](#) to allow chocolate to flow through.