

Fresh Mint Chocolate Chip Cookies
From <https://www.agardenforthehouse.com>

1/2 cup (1 stick) unsalted butter, softened
1/3 cup granulated white sugar
1/2 cup packed light brown sugar
1 large egg
2 teaspoons pure vanilla extract
1 1/2 cups plain (all-purpose) flour
1/2 teaspoon salt
1/4 teaspoon baking soda
1/2 cup fresh, coarsely chopped mint leaves-divided
1 cup dark chocolate chips)

Cream together in mixer the butter, sugars, and half of the mint. Beat in the egg and vanilla. Beat in the flour, salt and baking soda until combined. Using a spatula, fold in the remaining mint and the chips.

Form dough into 1" balls and flatten slightly 2" apart on a parchment lined baking sheet. Bake in preheated 350°F. until golden - about 12 minutes for soft; 15 minutes for crisp cookies. Cool on baking sheet for 10 minutes then on wire rack until completely cool. Makes 18 to 24 cookies.