

Chocolate Mint Brownie Cookies

Ingredients:

- 1/2 cup softened butter
- 1 cup sugar
- 1 egg
- 1/2 cup milk
- 1 teaspoon vanilla
- 1/2 teaspoon baking soda
- 1/2 teaspoon sea salt
- 1/2 cup cocoa (unsweetened natural cocoa)
- 2 cups flour (I used white bread flour because that's what I store)

Instructions:

Cream all the ingredients, as in dump/cream all the ingredients in your mixer bowl and then add the flour. Blend until thoroughly mixed. I used my 1/8 cup cookie scoop. Preheat your oven to 350 degrees and bake on a greased cookie sheet for 8-12 minutes, depending on the size of cookie scoop you use. Of course, spoons work just as well. I used spoons growing up! I taught classes at a kitchen store and learned about cookie scoops. Life is good with cookie scoops, just saying.

I use this frosting recipe for cookies, doughnuts, cakes, and brownies.

Cream Cheese Frosting:

- 1 cube (1/2 cup) softened butter
- 1-8 ounce softened cream cheese
- 3 to 3-1/2 cups powdered sugar
- 1 teaspoon vanilla or a few drops of peppermint essential oils
- Food coloring if desired

Combine all of the ingredients and use a hand mixer until smooth and creamy.

I love this frosting because I can make it ahead of time and freeze it. I thaw it in the refrigerator and it will be ready when I need it the next day. With the delicious cookies shown above, covered with this wonderful frosting you have the best of both worlds.