

AN #HBATHOME RECIPE FROM CHEF THERESA BELL

ingredients

- ½ cup (1 stick) of butter
- ¾ cup of brown sugar
- ½ cup sugar
- ¾ teaspoon mint extract
- ¼ teaspoon vanilla extract
- 2 eggs (slightly beaten)
- 1½ cup of flour
- ½ cup of cocoa
- $\frac{1}{2}$ teaspoon of baking soda
- 1/4 teaspoon of salt
- 13/3 cups of salted caramel chips

directions

- Cream together butter, brown sugar, sugar, and mint and vanilla extracts
- Mix in eggs
- Add in flour, cocoa, baking soda, and salt until blended
- Hand mix in the caramel chips
- Scoop into tablespoon portions and place onto a greased cookie sheet, two inches apart
- Bake at 350°F for 8-10 minutes.