

# Mint Cookies

## INGREDIENTS:

- 1 pound Cocoa Dark Candy Coating or Real Dark Chocolate
- 15 drops Peppermint Oil
- 45 Round Buttery Crackers



## TOOLS FROM CKSA:

- Spatula
- Thermometer
- Dropper
- Dipping Tool
- Parchment Paper
- Silicone Mat

## DIRECTIONS:

1. Melt candy coating or melt and temper chocolate.
2. Stir in peppermint oil.
3. Dip cracker into melted chocolate. Coat completely. Bring out cracker with dipping tool.
4. Let excess chocolate drip back into the pan.
5. Place the dipped cracker on parchment paper or silicone mat.
6. RECIPES AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.