

**“Intimint” Chocolate Chip Cookies**

1 Cup softened butter

1 Cup packed light brown sugar

1/2 Cup granulated sugar

2 large eggs

1 Tablespoon real vanilla extract

2 1/2 Cups all purpose flour

1 teaspoon baking soda

1/2 teaspoon salt

1 bag [Nestles Limited EditionDark Chocolate and Mint Morsels](http://www.verybestbaking.com/products/toll-house/morsels-product-listing.aspx)

1 1/2 Cups white chocolate chips

1.  Preheat oven to 350 degrees F.  In a stand or electric mixer, beat the butter and sugars until light and fluffy.  Beat in eggs and vanilla until well combined.  In a large bowl, mix the flour, baking soda and salt.  Add to wet ingredients along with the chips.  Mix until just combined.  With a medium cookie scoop, scoop dough onto a silpat or parchment lined baking sheet about 1 1/2 inches apart.  Bake for 9-11 minutes or until slightly golden on outside edges.  Let cool for 5 minutes on baking sheet then transfer to cooling rack to finish cooling.

3 dozen cookies

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\*\* USED ANDES (YUM!) TURN OUT VERY FLAT IF MED COOKIE SCOOP IS USED WITH UNREFRIDGERATED DOUGH.

After refrigerating dough &

Drizzled white candy coating