

# Thin Mint Crackers



Just like the Girl Scout cookies!

By Kim

**Servings:** 40

**Yield:** 80 cookies



## Ingredients

1 pound bittersweet chocolate

80 buttery round crackers

½ teaspoon peppermint extract

## Directions

Using a double boiler method, melt the chocolate coatings over hot tap water for 15 - 20 minutes. Stir . Do not cook or get water into the chocolate.

After it is melted, stir in a couple drops of peppermint flavor into the chocolate.

Dip crackers into the melted chocolate and then place onto a cold cookie sheet and put into the refrigerator to set. (A freezing tray to rest the dipped cookies will keep the bottoms neat looking.)

In a few minutes take them out and package in candy cups. The cookies are best kept at room temperature or a cool dry place away from any odors.

## Nutrition Facts

**Per Serving:** 100 calories; protein 1.2g; carbohydrates 10.6g; fat 5.8g; cholesterol 0.5mg; sodium 64.7mg.