

INGREDIENTS

1 cup	butter
2/3 cup	white sugar
1	egg
2 tsp	vanilla extract
1 tsp	mint extract
2 tbs	dutch processed cocoa
2.5 cups	unbleached flour
Green food colouring	
2 oz	melted chocolate



PREPARATION

Beat butter and sugar until light and fluffy, about 3 minutes.

Add egg and vanilla until combined.

Add flour and mix well.

Divide dough in two. Add cocoa to one half and stir until combined.

Add mint extract and food colouring to the other and mix well.

Roll the doughs out, on separate parchments, into a rectangle about ½ inch thickness.

Freeze dough for one hour.

Cut doughs into long small rectangles and alternate dough to make stripes.

Wrap in parchment and freeze until ready to bake.

Slice and bake for 8 to 10 minutes at 350 degrees.

Dip cookie in melted chocolate if desired.