

**Dessert**

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# Chocolate-Mint Stacks

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**Servings: 8**

**Preparation Time: 50 minutes**

**Bake Time: 15 minutes**

*SHORTCUT!! Put these together in half the time with store-bought grasshopper cookies.*

**6 ounces semisweet chocolate, chopped**

**5 tablespoons unsalted butter, at room temperature**

**1 cup flour**

**3 tablespoons unsweetened cocoa powder**

**3/4 teaspoon baking powder**

**1/8 teaspoon salt**

**1/4 cup plus 2 tablespoons granulated sugar**

**1/4 cup plus 2 tablespoons (packed) light brown sugar**

**2 eggs, at room temperature**

**1 teaspoon pure vanilla extract**

**2/3 cup confectioners' sugar**

**1 tablespoon half-and-half**

**1 pint green mint chip ice cream**

In a medium pan, melt the chocolate and four tablespoons of the butter over medium-low heat, stirring until smooth. Let cool for 10 minutes.

In a medium bowl, whisk together the flour, cocoa, baking powder and salt.

Using an electric mixer, beat the granulated sugar, brown sugar, eggs and vanilla on medium speed until smooth, about 3 minutes. Mix in the chocolate on low speed. Mix in the flour mixture until just incorporated. Transfer the dough to a bowl. Cover and refrigerate for one hour or overnight.

Position racks in the upper and lower thirds of the oven. Preheat to 325 degrees.

Line two cookie sheets with parchment. Roll the dough into sixteen balls about 1 1/2-inches in diameter. Place eight balls on each sheet. Flatten slightly and bake, switching pans halfway through baking, until puffed and cracked on top, about 15 minutes. Let the cookies cool on the pans for 5 minutes, then transfer to a rack and let cool completely.

Using a handheld electric mixer, beat the remaining two tablespoons of butter with the confectioners' sugar until blended. Gradually mix in the half-and-half on medium speed, then beat at high speed until fluffy. Set aside.

Let the ice cream soften until spreadable. Working on a parchment-lined cookie sheet, spread a heaping tablespoon of frosting onto the flat side of half of the cookies. Top the flat side of the remaining cookies with 1/4 cup each of softened ice cream.

Sandwich the cookies together and freeze until firm, about 1 hour.

Serve, or wrap and freeze for up to two weeks.

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Per Serving (excluding unknown items): 245 Calories; 15g Fat (52.2% calories from fat); 5g Protein; 27g Carbohydrate; 1g Dietary Fiber; 72mg Cholesterol; 99mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 3 Fat; 1 Other Carbohydrates.