

Choco-Mint Bars

Mrs Harry Ethridge

St Timothy's - Hale Schools - Raleigh, NC - 1976

Yield: 24 bars

*1 roll refrigerated chocolate
chip cookies*

1/4 cup chocolate chips

*6 chocolate covered mint
patties, broken into fourths*

chopped nuts (optional)

Preheat the oven to 375 degrees.

Line a nine-inch baking pan with foil. Slice the cookie dough into 1/4-inch slices. Place three-quarters of the cookie slices into the prepared pan.

Arrange the mint pieces over the dough. Top with the remaining cookie slices.

Bake for 18 to 22 minutes. (The cookies will be puffy when removed from the oven.)

Sprinkle chocolate chips over the warm cookies; spread when softened. If desired, sprinkle with nuts. Cool.

Cut into bars.

Per Serving (excluding unknown items): 267 Calories; 17g Fat (49.7% calories from fat); 2g Protein; 36g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 6mg Sodium. Exchanges: 3 1/2 Fat; 2 1/2 Other Carbohydrates.