

Chunky Peppermint Fudge Dream Cookies



Create jumbo cookies with triple chocolate and a touch of mint.

Prep Time: 50 min

Total Time: 50 min

Makes: About 20 large cookies

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- 3/4 cup packed brown sugar
- 3/4 cup granulated sugar
- 1/2 cup butter or margarine, softened
- 1/2 cup shortening
- 1 teaspoon vanilla
- 2 eggs
- 2 oz unsweetened baking chocolate, melted, cooled
- 2 cups Gold Medal® all-purpose flour
- 1/4 teaspoon baking soda
- 1 package (4.67 oz each) foil-wrapped rectangular crème de menthe thin chocolate mints, unwrapped, coarsely chopped
- 1 cup semisweet chocolate chunks

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1. Heat oven to 350°F. In large bowl, beat brown sugar, granulated sugar, butter, shortening, vanilla and eggs with electric mixer on medium speed until smooth. Beat in melted baking chocolate. On low speed, beat in flour and baking soda until well blended. Reserve 1 cup of

- the chopped mints. Stir remaining mints and the chocolate chunks into dough.
2. On ungreased cookie sheets, drop dough by 1/4 cupfuls 2 inches apart.
Bake 11 to 15 minutes or until centers of cookies no longer look moist (do not overbake).
 3. Immediately sprinkle with reserved mints. Cool 1 minute; remove from cookie sheets to cooling racks.

High Altitude (3500-6500 ft): Bake 12 to 16 minutes.

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Special Touch

Gift these delicious cookies. Wrap them individually in a holiday print cellophane bag and tie with a bow.

Nutrition Information:

1 Large Cookie: Calories 370 (Calories from Fat 180); Total Fat 20g (Saturated Fat 9g, Trans Fat 1g); Cholesterol 35mg; Sodium 115mg; Total Carbohydrate 43g (Dietary Fiber 2g, Sugars 30g); Protein 4g **Percent Daily Value*:** Vitamin A 4%; Vitamin C 0%; Calcium 4%; Iron 10% **Exchanges:** 1 Starch; 2 Other Carbohydrate; 0 Vegetable; 4 Fat **Carbohydrate Choices:** 3
*Percent Daily Values are based on a 2,000 calorie diet.