



No Bake Minty Thin Cookies

Adapted from [Top With Cinnamon](#)

BAH Note: You don't have to temper your chocolate but tempered chocolate will set up firm at room temperature and not need refrigeration. And if you have a food processor...there's no reason not to temper it. Top With Cinnamon will show you how. Clicky [here](#) for a lovely tutorial on the easiest method for tempering your chocolate.

I found it annoying to separate the cookies and scrape the filling. Not to mention this resulted in lots of broken cookie bits that went into my mouth. Yes, the "thin" part of the title is achieved by separating the cookie but the goal of chocolate coated cookies is easier to achieve if you leave the cookies whole. You choose the approach you like best.

Oh, and I eventually gave up on dipping the cookies in the chocolate and letting the excess drip off. My solution was to use a silicon pastry brush to slather a layer of chocolate coating all over the cookie. It didn't result in as thick a layer of chocolate but it also didn't make me cry in frustration.

- 30 to 40 Oreo cookies (if separating the Oreos, use 15 to 20)
- 7 to 10 ounces bittersweet chocolate
- 1 teaspoon mint extract

Line two sheet pans with parchment paper.

Separate the Oreo cookie halves, if you choose to. If using halves, scrape the cream filling off the cookies. Place the cookies on one of the sheet pans.

Melt and/or temper your chocolate. Add the mint extract and stir it into the chocolate.

Dip the cookies into the melted chocolate using a fork (turning to coat both sides) or paint the cookies with the melted chocolate using a pastry brush. Transfer the coated cookies to the other cookie sheet. Allow the chocolate to set up (room temp for tempered or in the fridge for melted). Store cookies in an airtight container.