

# HOMEMADE THIN MINTS

adapted from [minimalistbaker.com](http://minimalistbaker.com)

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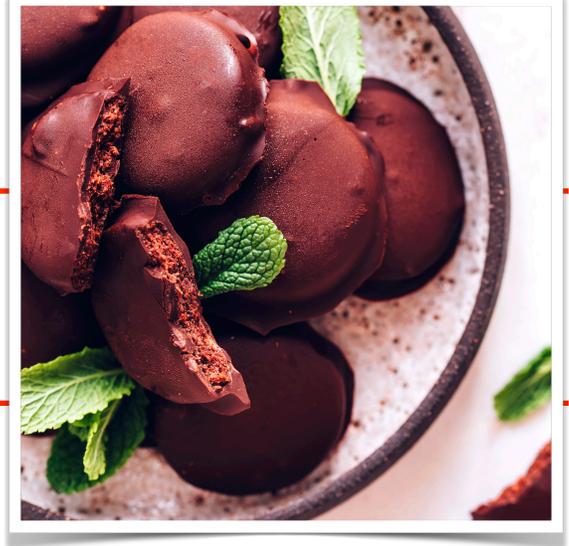
Yield: 14 cookies

Prep Time: ~35 minutes

Bake Time: ~10 minutes

Storage: refrigerate up to 1 week; freeze up to 1-2 months

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## Ingredients

3/4 cup almond flour

3 tablespoons tapioca flour or arrowroot starch

2 tablespoons cocoa powder

1/4 teaspoon baking soda

1/8 - 1/4 teaspoon sea salt

2 tablespoons solid coconut oil + 2 teaspoons

2 tablespoons maple syrup

1/4 teaspoon peppermint extract + 1/2 teaspoon

1 cup semisweet or dark chocolate chips of your choice

## Directions

1. To a food processor, add almond flour, tapioca flour, cocoa powder, baking soda, and salt and pulse to combine together. Add the solid coconut oil to the food processor and pulse until small crumbs are achieved. Add maple syrup and 1/4 tsp peppermint extract. Pulse until dough starts to form.
2. Remove the dough onto a large sheet of parchment paper and use your hands to form it into a disk shape.
3. Preheat oven to 350 deg F and line a baking sheet with parchment paper (you can use the same paper you used for wrapping the dough).
4. Lightly flour the top of the dough with tapioca flour. Roll the dough out until it is roughly 1/8-inch thick.
5. Using a 1 1/2 - 2 inch cookie cutter (or similar-sized object such as a spice jar lid), cut out 14 circles. If you have excess dough, roll it into a ball and reroll/cut out the circles until all of the dough is used.
6. Carefully transfer cookies to the parchment-lined baking sheet. Space the cookies at least 1 inch apart to allow for slight spreading.
7. Bake for 8-10 minutes, or until the cookies are slightly expanded and appear a little dry. Allow the baked cookies to cool for a few minutes before removing them from the tray to continue cooling.
8. Meanwhile, melt chocolate chips and 2 tsp of coconut oil in a small saucepan over low heat, stir to prevent burning. You can also use the microwave to slowly melt the chips, if desired. Microwave for 30 second increments and stir in between. Once smooth and melted, add in 1/2 tsp peppermint extract.

9. Once the cookies are cooled, dip each one into the melted chocolate to coat them. A fork is helpful for dipping and gently shaking off excess melted chocolate. Then place each cookie back on the parchment-lined cookie sheet (or a plate) and refrigerate for 10-15 minutes, or until set.