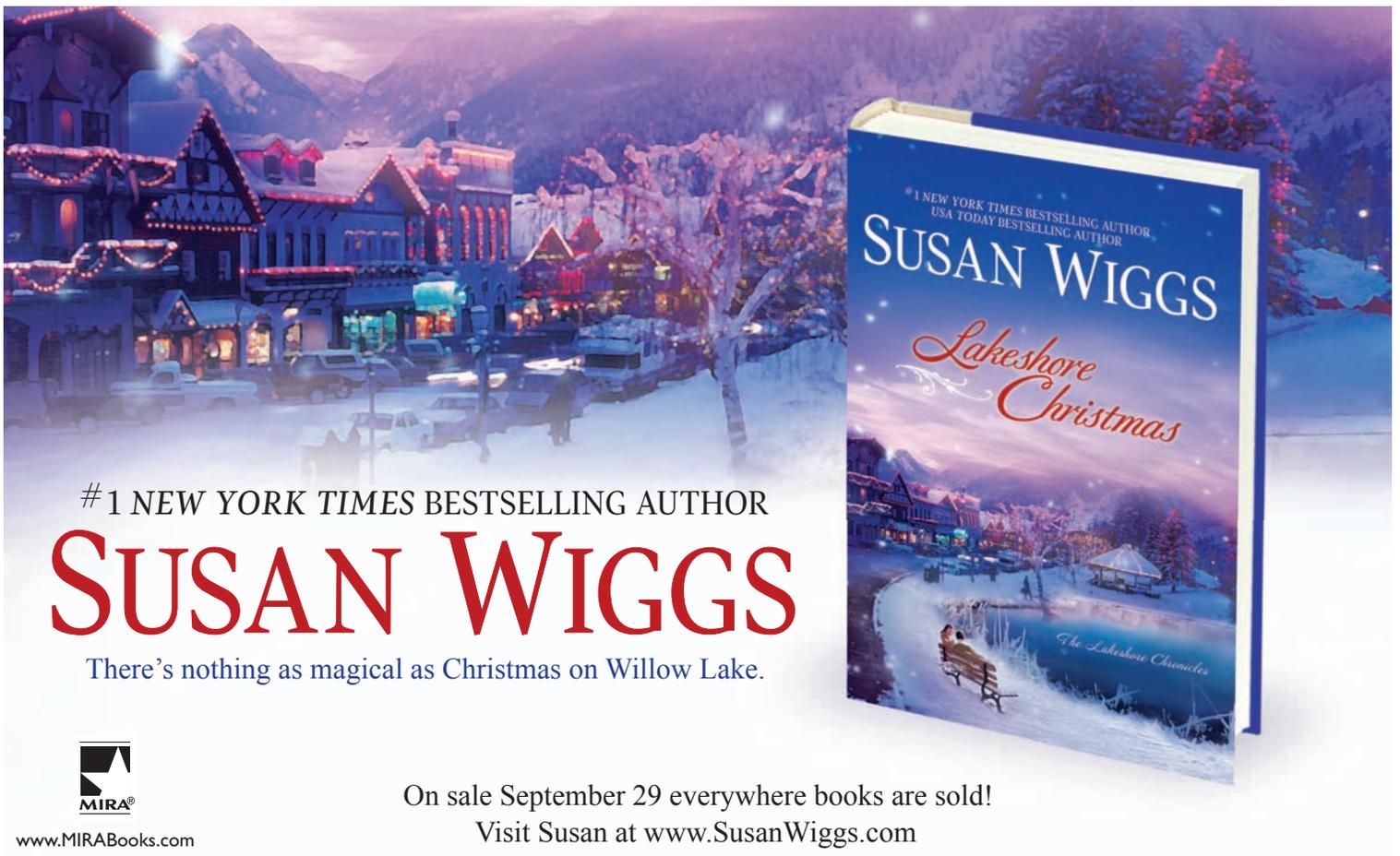




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There's nothing as magical as Christmas on Willow Lake.


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Jane Bellamy's Mint Meltaways



Ingredients (48 cookies)

¾ cup butter
1 ½ cups brown sugar
2 tablespoons crème de menthe liqueur or water
12 ounces bittersweet chocolate chips
2 eggs
1 ¾ cups flour
½ teaspoon salt
1 ¼ teaspoons baking soda
24 Andes Chocolate Mints

Directions

1. Preheat oven to 350°F.
2. In a saucepan, melt together the butter, brown sugar, and crème de menthe liqueur (or water), stirring occasionally.
3. Add the chocolate chips and stir until melted. Let stand 10 minutes to cool. Add the remaining ingredients except the Andes Chocolate Mints and combine with a spatula to form a soft dough.
4. Wrap the dough and chill at least 1 hour.
5. Roll the dough into 1½-inch balls and place on a lightly greased cookie sheet, leaving ample space between the dough balls. Bake 8 to 9 minutes.
6. Remove the cookies from the oven, and on top of each cookie, place half of an Andes Mint. Allow the mint to melt and then swirl with the back of a spoon.

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