

Chewy Thin Mint Treats by Vyvacious

Yields approximately 30+ treats

Ingredients:

- 3 (10 oz) boxes of Keebler Grasshopper Cookies (or 30 oz of Thin Mints)
- 2 (8 oz) bags of Jet Puffed Chocolate Mint Marshmallows
- 6 Tbsps of butter, halved
- 2 (4.67 oz) boxes of Andes Chocolate Mints (equivalent to 56 pieces), divided into thirds

Equipment:

- Food processor OR Ziploc bag + rolling pin
- 2 microwave-safe bowl (1 large + 1 medium), rubber spatula
- 8x8 pan, parchment paper, large knife

Instructions:

1. Line your 8x8 pan with parchment paper.
2. Coarsely crush 15 oz (1.5 boxes worth) of cookies in your food processor or use a Ziploc bag and rolling pin if that strikes your fancy.
3. Set aside and repeat for the other 15 oz of cookies. Keep the two batches separate.
4. In a large microwave-safe bowl, heat one (8 oz) bag of chocolate mint marshmallows and 3 Tbsps of butter for 90-120 seconds.
5. Quickly stir in one batch of the coarsely crushed cookies using the spatula.
6. Once incorporated, press the mixture into the parchment paper-lined pan using the rubber spatula.
7. Melt approximately a third of the Andes Chocolate Mints in a medium microwave-safe bowl by heating in the microwave for a minute and stirring vigorously to finish the melting process.
8. Pour the melted chocolate mints onto the first layer of the cookies/marshmallow mixture and spread evenly using the rubber spatula. Let the melted chocolate sit for 15 minutes to set.
9. Using the same large microwave-safe bowl, heat the other (8 oz) bag of chocolate mint marshmallows and 3 Tbsps of butter for 90-120 seconds.
10. Quickly stir in the other batch of coarsely crushed cookies using the spatula.
11. Once fully incorporated, press the mixture carefully on top of what's already in your 8x8 pan. Try not to disturb the chocolate layer.
12. Melt another third of the Andes Chocolate Mints like in Step 7 and spread that on top on the newly placed cookie/marshmallow layer. Press Andes Chocolate Mints into the melted chocolate in a uniform fashion if desired.
13. Put the 8x8 pan into the fridge for 15 minutes to set. Make sure the bottom of the pan isn't warm at all to the touch when removing; otherwise, leave it in the fridge for another 10 minutes.
14. Cut the square block into even pieces using a large knife.
15. DEVOUR.

Keep stored in an airtight container at a cool room temperature. Do not store in the fridge.

Enjoy your Chewy Thin Mint Treats, I know I sure did! :) Until next time, y'all!! :P