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Collagen Chocolate Mint Thins

Ingredients

3/4 cup softened butter
1 cup sugar
1 large egg (room temperature)
1 tsp vanilla extract
1/4 tsp peppermint extract
1-1/2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 tsp baking powder
1/8 tsp salt
3 scoops Traditional Tonic Nourishing Collagen
Melted white or dark chocolate for drizzling

Directions

1. With a handheld or stand mixer, beat the butter until smooth. Add the sugar and beat on medium high until fluffy.
2. Add the egg, vanilla, and peppermint extract and beat on high until well combined.
3. In a separate bowl, sift together the flour and cocoa powder. Whisk in the baking powder, salt, and Traditional Tonic.
4. Slowly add the dry ingredients into the wet, mixing on slow speed.
5. Once dough is formed, divide into two balls and roll each out into 1/4-inch thick sheets. Chill the dough in the fridge for at least 1 hour.
6. Preheat the oven to 350 degrees F and line cookie sheets with parchment paper.
7. Cut the dough into 2-inch circles and place on the lined cookie sheets.
8. Bake for 8 minutes, rotating the cookie sheets halfway through.
9. Remove the cookies from the oven and let them cool for 5 minutes before moving them to a cooling rack.
10. Drizzle the cooled cookies with melted white or dark chocolate.