

Mesquite Chocolate Mint Cookies

1 c softened butter
2 t vanilla extract
1 c agave nectar (or 1 c sugar)
3 eggs

2/3 c cocoa powder
3/4 t baking soda
1 1/2 c all purpose flour
1/2 c mesquite flour
1/4 t salt

1/2 c chopped pecans
2 c Andes creme de menthe chips

Preheat oven to 325°. Beat butter, agave nectar or sugar eggs and vanilla until fluffy. Combine the flours, cocoa, baking soda and salt. Add the dry mix to the butter mix and beat well. Fold in creme de menthe chips and nuts. Drop by spoonfuls on lightly greased baking sheets. Bake for 10-12 min.

Baja Arizona Sustainable Agriculture