

# Thin Mints Macarons



## Ingredients:

- 1 box Girl Scout Thin Mints cookies
- 1/2 cup unsalted butter, softened
- 1 1/2 cups powdered sugar
- 2 tbsp fresh Michigan mint puree (blanch mint leaves, blend with a little water, and strain)
- 1 tsp vanilla extract
- Pinch of salt
- Green gel food coloring (*Optional*)

## Mint Buttercream Instructions:

- Beat butter until light and fluffy.
- Gradually add powdered sugar, mixing well.
- Mix in mint puree, vanilla, and salt. Continue beating until smooth and airy.
- Add food coloring if desired for a natural green hue.

## Assemble:

- Pipe a rosette of mint buttercream onto the flat side of one Thin Mints cookie.
- Gently sandwich with another Thin Mints cookie.
- Let set for 10-15 minutes before serving to allow flavors to meld.

*Created by Chef Jake Osburn, GSSEM culinary educator*