**Santa’s Favorite Chocolate Mint Cookie Bites**

**Ingredients**

1 teaspoon baking soda

1 teaspoon salt

2 1/4 cups all-purpose flour

1 cup (2 sticks) **Challenge Butter**, softened

3/4 cup granulated sugar

3/4 cup packed brown sugar

1 tablespoon vanilla extract

2 eggs

2 cups of chopped Andes Candies, or your favorite chocolate mint chips or candy

60 mini cupcake liners

**Directions**

1. Preheat oven to 375 degrees.
2. Prepare a mini cupcake or muffin pan by adding cup liners to each well.
3. Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla in large mixer bowl.
4. Add eggs one at a time, beating well after each addition; gradually beat in flour mixture.
5. Stir in candy.
6. Using a cookie scoop, place a scoop into each liner.
7. Bake in oven for 9-12 minute or until golden brown on top.
8. Let cool for at two minutes and remove from pan.