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Homemade thin mints with ritz crackers

This Ritz Cracker Thin Mints recipe is a game-changer for anyone craving chocolate! You'll need: melting chocolate, peppermint extract, and Ritz crackers. Dip the crackers in melted mint chocolate and enjoy your delicious treat. The idea was inspired by Girl Scout thin mints and other minty treats like Andes mint cookies and peppermint brownies. To make these easy-to-make thin mints, you'll need: melting chocolate (or chocolate chips), peppermint extract, and Ritz crackers. If you don't have peppermint extract, you can use mint chocolate chips instead. To melt the chocolate, use a double boiler or microwave (but be cautious not to overheat it). Stir in the peppermint extract, then dip the Ritz crackers and place them on parchment paper to cool. These homemade thin mints will last for at least two weeks when stored in the fridge or pantry. You can also freeze them for 3-4 months without thawing. Enjoy your delicious chocolatey dessert! (Note: The original text includes a personal anecdote about a user's positive experience with this recipe, as well as some additional comments and photos. I have removed these to provide a paraphrased version of the main article content.) I made 52 delicious cookies using one bag of Andes Creme de Mint Baking Chips and they turned out amazing!!! I'm so glad I made them, even though it was a bit more work than expected. These cookies are cheaper than buying Thin Mints and have a great salty taste with mint chocolate that's hard to resist. I used regular Ritz crackers and followed a suggestion from another reviewer about breaking the prongs of a plastic fork to coat the crackers in chocolate - it worked perfectly. The only problem was that 1 lb of chocolate didn't cover as many crackers as expected, so I might need more next time. Despite the mess, these cookies are totally worth making again! I made these Thin Mint Ritz Cracker Cookies again last year and they were just as delicious! I think I might have put on too much chocolate coating, because only about 65 crackers were covered using 1 pound of chocolate. They're really easy to make and taste great - and look pretty too! I was making peanut butter pretzel truffles when I realized I had some leftover dipping chocolate and a bunch of Ritz crackers. The only thing I changed up this time was mixing together Nestle mint & semi-sweet chips. I just tried one, and wow, they're amazing! It's a great way to use up melted chocolate that's been left over. Home » Recipes » Dessert This post might include affiliate links. As an Amazon Associate, I earn from qualifying purchases. See my disclosure. Jump to Recipe Pin Recipe Print Recipe These Thin Mint Ritz Cracker Cookies are the perfect treat when you need a snack fix - and they're super easy to make! All you need is 2 ingredients: Ritz crackers covered in creamy, rich minty chocolate. It's like a cookie/cracker experience that's crisp, delicious, fun to eat, and doesn't require much effort. These cookies are great for when you have that Girl Scout cookie craving outside of the regular selling season. The combination of salty, buttery Ritz crackers and creamy minty chocolate is a match made in snack heaven. To make these treats, melt Andes Creme de Menthe thin mints or chocolate chips, then dip Ritz crackers into the melted minty chocolate. You can add some decorations like sprinkles or crushed nuts if you want, but that's optional. Let the chocolate set and your Ritz cookies are ready! For this recipe, you'll need: - Microwave-safe bowl - Fork - Parchment paper - A large cutting board or flat platter Microwave the mint chocolate chips in 20-second increments until fully melted, stirring after every 20 seconds. Once melted, stir together with a fork until completely smooth. Gently place a Ritz cracker in the bowl and use a fork to submerge it fully and then lift it from the melted chocolate. Let the excess chocolate drip off, then place the chocolate-covered Ritz cracker on parchment paper. Continue with the rest of the crackers. If you're decorating, add the sprinkles or other toppings before the chocolate hardens. Let the chocolate harden for at least 40 minutes, or until fully solid. You can speed this up by placing them in the fridge. Enjoy immediately, or transfer to a container with an air-tight lid. Store at a cool room temperature for up to 5 days, or in the fridge for up to 2 weeks. Glue two Ritz crackers together with caramel in between, then dip the double decker Ritz into melted Andes chips. If you enjoy this recipe, let us know with a comment and star rating below. Don't forget to share it on Facebook and save it on Pinterest for later! Print Recipe These Thin Mint Ritz Crackers are a tasty holiday treat made with just two ingredients and any toppings you like! Shop Ingredients Line a large cutting board or plates with parchment paper. Microwave mint chocolate chips in 20-second increments until fully melted, stirring after every 20 seconds. Once melted, stir together with a fork until completely smooth. Gently place a Ritz cracker in the bowl and use a fork to submerge and lift it from the melted chocolate. Let excess chocolate drip off and place on parchment paper. Continue with the rest of the crackers. If decorating, add sprinkles or toppings before the chocolate hardens. Let the chocolate harden for at least 40 minutes, or until fully solid. Enjoy immediately or transfer to an air-tight container. Store at room temperature for up to 5 days or in the fridge for up to 2 weeks. Try variations like using mini pretzels, drizzling with melted candy chips, or adding cinnamon to the chocolate. Homemade thin mint cookies are easy to make using Ritz crackers as a base, requiring only three ingredients: chocolate, mint, and Ritz crackers. Simply melt chocolate in 30-second increments, add peppermint extract, and dip Ritz crackers in the coating. Place the coated crackers on baking sheets and let them cool or freeze before serving. Alternatively, you can use other recipes that incorporate buttery Ritz crackers, such as homemade broccoli casserole with a Ritz topping or white cheddar mac and cheese. To make these cookies perfectly every time, follow these tips: save the wrapper from the Ritz sleeve to use as a placemat, start with a little coconut oil to thin out the chocolate, and store them in an airtight container at room temperature for up to a week or freeze for up to 3 months. Who says you can't have your Thin Mint Girl Scout Cookies anytime? With these 2-ingredient no-bake treats, you can indulge in minty goodness without breaking a sweat! Simply grab some Ritz Crackers and Andes Mints, melt the latter in a bowl, and dip those crackers in for a sweet treat. If you're not a fan of mint, chocolate shortbread cookies are another delicious option with simple ingredients that pack a punch. This recipe is so easy, it's almost impossible to mess up! For an added holiday twist, try our 4-ingredient cinnamon sugar Ritz crackers or Andes Mint fudge for a sweet and salty fix.