

# Chocolate Mint Brownies

## Brownie Layer

1/2 cup butter, cut into pieces  
4 ounces quality dark chocolate, coarsely chopped  
1 1/4 cups white sugar  
1 t vanilla extract  
2 large (room temp) eggs  
1/2 cup flour  
1/4 t salt  
1/4 t baking powder

## Mint Frosting

2 T room temp butter  
1 cup powdered sugar, sifted  
1-2 T whole milk or half/half  
1/2 t. peppermint extract or 1-2 T crème de menthe  
green food coloring (optional)

## Chocolate Ganache

3 ounces quality semisweet chocolate, chopped  
3 T butter

Preheat oven to 325 and place the rack in the center of the oven. Line a 9 x 9 square baking pan with 2 pieces of parchment paper (long enough to come up both sides). Don't worry, you'll trim the excess off once the batter is poured.

Brownies: In a glass bowl placed over a saucepan of simmering water, melt the butter and chocolate. In a separate bowl combine & sift dry ingredients. Remove chocolate from heat and stir in the sugar and vanilla extract. Add the eggs, one at a time, beating well (with a whisk or electric mixer on low). Add the flour, salt, and baking powder mix until the batter is smooth and glossy and comes away from the sides of the bowl (about one minute). Pour the brownie batter into the prepared pan. Trim off excess parchment paper.

Bake for about 25 minutes or until the brownies start to pull away from the sides of the pan and a toothpick comes out clean. Remove from oven and place on a wire rack to cool.

Mint Frosting: Combine all frosting ingredients, starting with 1 tablespoon of milk, and beat until light and fluffy with an electric mixer. Add more milk by teaspoonful as needed. Spread frosting evenly over brownies and refrigerate to chill.

Ganache: Place chocolate and 3 tablespoons butter in a microwave safe bowl. Microwave in 30 second intervals, stirring in between, until just melted and smooth. Set aside to cool for about 15 minutes. Spread ganache on top of the frosting layer. Return pan to fridge to cool. When chocolate has hardened, use edges of the parchment to remove entire brownie from pan. Cut into squares and serve room temp.