



## St Patrick's Day Mint Brownies

### Description



### Creme de Menthe Brownies

My friend Anne shared these brownies with me. The recipe is from our former Elementary School Secretary, Mrs. Roy. Mrs. Roy loves to bake and makes some of the best chocolate chip cookies. Others have tried to make her cookies, but she won't share her secret ingredient. She did share this brownie recipe though in *The Kansas City Star* years ago. If you like the taste of mint you'll love these. Thanks Marty!

### Creme de Menthe Brownies

## St Patrick's Day Mint Brownies

Author: Dawn

Serves: 24 bars

### Ingredients

- 1/2 cup margarine or butter, softened
- 1 cup granulated sugar
- 4 eggs
- 1 tsp vanilla
- 1/2 tsp salt
- 1 cup all-purpose flour
- 1 (16 oz) can of chocolate syrup
- For mint frosting layer
- 2 cups confectioner's sugar (you made need more for consistency purposes, you want the frosting to be thick)
- 1/2 cup margarine or butter, softened
- 2 tsp green creme de menthe liqueur or peppermint extract with two drops of green food coloring
- For chocolate layer
- 1 cups semi-sweet chocolate chips
- 6 tbsp margarine or butter

### Instructions

1. Preheat oven to 350 degrees.
  2. For brownie layer: In a large bowl with an electric mixer at medium speed, cream margarine and sugar until well-blended.
  3. Add eggs, vanilla and salt and mix well.
  4. In the same bowl beat flour and chocolate syrup until well mixed on medium speed. Scrape down sides of bowl.
  5. Pour batter into a 9 x 13 baking pan coated with baking spray.
  6. Bake 30 minutes or until a cake tester inserted into the middle comes out clean. Cool completely in pan.
  7. For mint frosting layer: In a medium bowl combine confectioner's sugar and margarine and beat on medium until smooth. Add creme de menthe or peppermint extract with green food coloring and beat until well incorporated. Frosting should be thick. Spread over cooled brownies, cover pan and refrigerate.
  8. For chocolate layer: Place chocolate chips and margarine in top of double broiler. Bring water in bottom of double boiler to a simmer over medium-high heat. Cook chocolate chips and margarine over simmering water until melted, stirring to combine. Spread melted chocolate mixture entirely over mint frosting layer on brownies. Refrigerate until chocolate hardens, at least several hours or overnight. Allow brownies to come to room temperature before cutting.
- These brownies would also be great to make during the Christmas season.



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**Author**

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