

Exquisite Mint Sticks

Brownies

4 – 1-oz squares of unsweetened chocolate
1 Cup butter or margarine
4 eggs
2 cups sugar
1 cup flour
Dash salt
1 cup chopped nuts
3 tsp peppermint extract

Melt butter & chocolate over hot water. Beat eggs well. Stir eggs into chocolate mixture, add sugar, extract, sifted flour, salt and nuts.

Put into 9 x 13 ovenproof dish that has been lightly “pammed” and lined with parchment

Bake 20 – 25 min. @ 350° F

Alternative:

Prepare a brownie mix for a 9” x 13” pan according to directions, substituting peppermint extract for 3 tsp. of water. Bake as directed.

Frosting Layer

1 can Betty Crocker ready mixed vanilla frosting.
2 tsp peppermint extract
Green food coloring

Mix together to desired color then spread on cooled brownie layer. Put in fridge to cool.

If you want the brownies to have a less “goeey” frosting layer, add sifted confectioner’s sugar to desired stiffness.

At this point, you may choose to remove the brownies from the pan, still on the parchment and proceed with the chocolate topping. If you do this, it is much easier to cut in neat squares. Use a long knife and cut straight down through the layers, don’t drag the knife. Clean knife after each cut. Then cut across a few bars at a time to keep cuts as clean as possible

Chocolate topping

Melt over hot water:

2 – 1-oz squares unsweetened chocolate
1 ½ TBSP butter

Drizzle and spread over icing. Place in fridge to harden. Cut in small bars.

Keep in refrigerator

This freezes wonderfully.

Enjoy – Janell Wolfe