

# Mint Chocolate Brownies



## 1) Brownie Step:

1 C Granulated Sugar                      ½ C (1 stick) butter, softened  
1 C Flour                                      4 Eggs, beaten  
½ tsp salt                                      1 tsp Vanilla extract  
16 oz (1 can) Hershey's Chocolate Syrup

Heat oven to 350 degrees. Grease 9x13 pan. Mix all the above together via mixer until well blended (about 1 min or so on medium).

Pour into prepared pan and bake 30 minutes (my oven is tricky so I turn everything around at the halfway mark to ensure even baking).

Cool at least 2 hours in fridge or 1 hour in freezer

## 2) Mint Icing Step:

2 C Powdered Sugar                      ½ C (1 stick) butter, softened  
2 Tbsp Milk                                      ½ tsp Peppermint Extract (find any store in baking aisle)  
2-3 drops of green food coloring  
\*(can be any color you want – i.e. red at Valentines, yellow at Easter, etc)

Mix all icing ingredients together with hand mixer until smooth (about a minute). May need to thin with milk or add more sugar to tighten up if too runny. Do not want it thin at all (stiff peaks).

Spread all over cooled/frozen brownies and put back into fridge/freezer for about an hour to set up.

## 3) Chocolate Topping

1 C Semi Sweet Chocolate Chips                      6 Tbsp Butter, softened

I use a glass measuring cup (2 cup Pyrex)

Put chips and butter into bowl and microwave 30 seconds. Stir well using a knife. If not completely melted or smooth, micro another 10 seconds. Spread evenly over mint layer and put back into fridge/freezer to set again.

Cut and ENJOY!!!!

Does not need to be refrigerated but taste best cold.