

DRINKS & DESSERT

Mint Brownies

You know it's good if it's from Melanie D's collection, and these are the BEST! (This recipe makes a double jelly roll pan amount.)

Brownies:

4 cups sugar
8 eggs
2 cups vegetable oil
1 1/3 cups cocoa powder
3 cups flour
2 teaspoons salt
4 teaspoons vanilla

Preheat oven to 350°F. Beat the sugar and eggs with a hand mixer until the sugar is completely incorporated. Add the remaining ingredients. Grease the bottom (not the sides) of a cookie sheet and fill it with batter (or line it with parchment paper). Bake for 20-30 minutes. The key is to take them out when they are just cooked through. You don't want them to be too hard or too gooey. Let cool completely.

Mint Layer:

6 cups powdered sugar
6 tablespoons butter
1/2 cup cream
2 teaspoons mint extract
green food coloring (optional: we don't use)

Beat ingredients until fluffy. Start with 4 tablespoons of the cream and add more until you have a spreadable mixture (about 1/2 cup). Spread over the cooled brownies and chill.

Chocolate Coating:

10 tablespoons butter
12 oz semi-sweet chocolate chips (=1 package)

Melt over low heat. If too thick, add a little cream. Let cool slightly and spread over the cool mint layer. Chill brownies. After chocolate is set, cover and refrigerate until serving. Slice and serve.

Servings: 60 (depending on how large you cut the brownies)