

# MINT BROWNIES

yield: one 9x13 pan

## INGREDIENTS

butter	126g
bittersweet	
chocolate chips	195g
granulated sugar	320g
eggs	207g
salt	3g
vanilla	6g
all-purpose flour	114g
cocoa powder	29g

## DIRECTIONS

1. Preheat oven to 350°.
2. Melt butter and chocolate chips over a double boiler, set aside to cool slightly.
3. Sift dry ingredients together.
4. In a separate bowl, whisk sugar, eggs, salt & vanilla until combined & slightly lightened in color.
5. Add melted chocolate & butter to wet ingredients, mix until combined.
6. Fold in dry ingredients, just incorporate being careful not to overmix.
7. Spread batter evenly into greased 9x13 pan.
8. Bake for 20-25, rotating pan halfway through, until a toothpick inserted into the center comes out with a few moist crumbs. Set brownies aside to cool.

## MINT BUTTERCREAM FILLING

powdered sugar	215g
butter, softened	45g
milk or cream	39g
peppermint extract	1g
green food coloring	optional

Beat butter, powdered sugar, milk & extract until smooth, starting on low gradually increasing to medium speed. using an offset spatula, spread evening over cooled brownies. Set aside.

## CHOCOLATE GLAZE

bittersweet chocolate chips	132g
butter	68g

Melt butter and chocolate chips over a double boiler. Stir until smooth. Set aside to cool. Pour glaze evenly over mint buttercream. Chill completely before cutting brownies.

