

Mint Brownies

Servings: 48

Source: Dorothy Martin (Kay's recipe) Nov. 2000

Ingredients

- ½ cup Margarine
- 1 cup Sugar
- 4 Eggs
- 1 cup Flour
- pinch Salt
- 1 (16 oz) can Hershey's Chocolate Syrup
- 2 cups Powdered Sugar
- ½ cup Margarine
- Creme De Menthe
- Green Food Coloring
- 6 ounces Semi-Sweet Chocolate Chips
- 6 tbsp Margarine

Method

Cream ½ c. margarine and 1 c. sugar. Add 4 eggs and beat until fluffy. Add and mix together 1 c. flour, pinch of salt, 1- 16 oz can Hershey's Chocolate syrup.

Bake in greased 9x13 pan at 350°F for 20 - 25 minutes. Cool. (Brownie will shrink from sides of pan as it cooks and cools.)

Mix 2 c. powdered sugar, ½ c. margarine. Add enough creme de menthe to make frosting spreading consistency. Add green food coloring as desired. Spread on cooled brownie. Refrigerate.

Melt 6 oz. semi-sweet choc. chips and 6 tbsp margarine. Cool slightly. Pour over frosted brownie. Spread evenly. Chill about 20 minutes. (Chill just long enough to firm choco. for cutting. If chilled too long choc. will crack when cutting.) Cut into 48 bars 6 across - 8 lengthwise.

If you refrigerate the brownie too long after the melted choc. is on you can leave the brownie out at room temp for a little while and they will cut more easily. You can also use warm, rinsed knife for each cut. It helps.