

Mint Squares

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Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

Yield: 3 to 4 dozen bars

2 eggs

1 cup sugar

1/2 cup margarine, melted

2 squares melted chocolate

1/2 cup flour

*4 teaspoons peppermint
flavor*

1/2 cup chopped nuts

ICING

2 tablespoons butter

1 tablespoon cream

1 cup powdered sugar

*1 teaspoon peppermint
flavor*

DRIZZLE

1 tablespoon butter, melted

1 square chocolate, melted

Preheat the oven to 350 degrees.

In a bowl, combine the eggs, sugar, margarine, chocolate, flour, peppermint flavor and nuts. Mix well. Spread in the bottom of a greased nine-inch baking pan.

Bake for 25 minutes.

Make the icing: In a bowl, combine the butter, cream, powdered sugar and peppermint flavor. Mix well.

Allow to cool while the icing sets.

Spread the icing over the top.

In a bowl, mix the butter and melted chocolate. Drizzle over the top of the icing.

Cut into squares.

Per Serving (excluding unknown items): 4668 Calories; 279g Fat (51.1% calories from fat); 44g Protein; 557g Carbohydrate; 25g Dietary Fiber; 530mg Cholesterol; 1621mg Sodium. Exchanges: 4 Grain(Starch); 3 Lean Meat; 53 1/2 Fat; 33 Other Carbohydrates.