

Cream Mint Brownies

Evelyn Orlik

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

BROWNIE

*1 cup sugar
1/2 cup butter, softened
4 eggs, beaten
1 can (16 ounce) chocolate
syrup
1/2 cup chopped nuts
(optional)
1 cup flour
1 teaspoon vanilla
1/2 teaspoon salt*

FROSTING - MIDDLE LAYER

*2 cups powdered sugar
2 tablespoons creme de
menthe*

1/2 cup butter, softened

GLAZE - TOP LAYER

*1 cup chocolate chips
6 tablespoons butter,
softened*

In a bowl, mix together the sugar, butter, eggs, syrup, flour, vanilla, salt and nuts, if using. Mix well. Turn the batter into a greased 13x9-inch pan.

Bake for 30 minutes at 350 degrees. Cool.

In a bowl, mix together the powdered sugar, creme de menthe and 1/2 cup of butter. Spread over the cooled brownie.

Make the glaze: In a saucepan, melt together the chocolate chips and butter. Cool slightly before spreading over the frosting layer.

Chill. Cut into one-inch squares.

Per Serving (excluding unknown items): 6554 Calories; 344g Fat (45.5% calories from fat); 56g Protein; 870g Carbohydrate; 22g Dietary Fiber; 1531mg Cholesterol; 4111mg Sodium. Exchanges: 6 1/2 Grain(Starch); 3 Lean Meat; 65 1/2 Fat; 50 1/2 Other Carbohydrates.