



## **Creme De Menthe Brownies**

Recipe courtesy Paula Deen

1 cups (2 sticks) butter, softened  
2 cups sugar  
4 large eggs  
1 teaspoon vanilla extract  
1 1/4 cup all-purpose flour  
3/4 cup unsweetened cocoa  
1/2 teaspoon baking powder  
1 (10-ounce) package Creme de Menthe baking chips (recommended: Andes)  
Shaved Creme de Menthe thins (recommended: Andes)  
Chocolate frosting

### **Frosting:**

1/2 cup (1 stick) butter, melted  
1/3 cup cocoa  
2 cups sifted confectioners' sugar  
1 teaspoon vanilla extract  
2 tablespoons milk

Preheat oven to 350 degrees F. Grease a 13 by 9 by 2-inch pan.

Using an electric mixer, combine butter and sugar in a large mixing bowl; beat at medium speed until creamy. Add eggs, 1 at a time, beating well after each addition. Add vanilla, mixing well.

In a separate bowl, combine flour, cocoa, and baking powder. Gradually stir into butter mixture. Fold in mint chips. Spoon into greased pan. Bake for 35 minutes.

While brownies are baking, prepare frosting. Combine butter, cocoa, confectioners' sugar, vanilla and milk in a large mixing bowl; beat at medium speed with an electric mixer until dry ingredients are moistened. Beat at high speed until spreading consistency.

Remove pan from the oven and allow brownies to cool in pan on wire rack. Spread with chocolate frosting. Top with shaved mint thins.