

Thin Mint Brownies

Ingredients:

Brownies:

- 1 stick Butter, cubed
- 2 oz. Bittersweet Chocolate, chopped
- 5 oz. Semi-Sweet Chocolate, chopped
- 2 tsp. Vanilla
- 3 Eggs
- 1 1/2 cup Sugar
- 3 Tbsp Cocoa Powder
- 1 cup Flour
- 10 Thin Mint Cookies, roughly chopped

Instructions:

- 1 Preheat oven to 350. In heat resistant bowl, combine chopped chocolates and butter. Place over a double boiler with barely simmering water, stirring the chocolate and butter until they are both just melted. Remove from heat and set aside to cool.
- 2 In large bowl, whisk together eggs, salt, vanilla, and sugar. Whisk in melted chocolate. Add in cocoa powder and combine. With rubber scraper fold in flour. Lastly, fold in 10 chopped Thin Mint Cookies.
- 3 Pour into a foil lined 8x8 inch baking pan. Bake for 40 minutes or until toothpick comes out clean.
- 4 Set on cooling rack to cool for 2 hours when done baking.

Cream Cheese Topping:

- 1 1 brick Cream Cheese
- 2 1 1/2 cup Powdered Sugar
- 3 1 tsp Mint Extract
- 4 Green Food Coloring

Instructions:

1 In stand mixer, beat together cream cheese, powdered sugar, mint extract and green food coloring. Tint cream cheese to desired color. Place in bowl and refrigerate until ready to frost completely cooled brownies.

Final Topping:

- 15 chopped Thin Mint Cookies

1 Roughly chop 15 Thin Mint Cookies.

2 Remove brownies from baking pan, and gently remove foil lining. Evenly spread tinted cream cheese mixture over the top. Gently press chopped Thin Mint cookie crumbles into the cream cheese mixture - just until they are fixed in place. Cut into 2x2 inch squares.

Serve.