

Southern Chocolate-Mint Brownies

- 4 large eggs
- 2 cups sugar
- 1 cup all-purpose flour
- 1 cup cocoa
- 1 cup butter or margarine, melted
- 1 teaspoon vanilla extract
- 1/2 teaspoon peppermint extract

Mint Cream Frosting

- 3 (1-ounce) squares unsweetened chocolate
- 3 tablespoons butter or margarine

Beat eggs lightly with a wire whisk in a large bowl. Add sugar, and stir well.

Combine flour and cocoa; gradually stir into egg mixture. Stir in 1 cup butter and flavorings.

Pour into a greased 15- x 10- x 1-inch jelly-roll pan; bake at 350° for 15 to 18 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack.

Spread Mint Cream Frosting over brownie layer; freeze 15 minutes. Melt chocolate squares and 3 tablespoons butter in a heavy saucepan over low heat, stirring constantly, until melted. Spread over frosting with a pastry brush. Chill until firm; cut into squares. Store in refrigerator. **Yield: 2 dozen.**

Mint Cream Frosting

- 1/4 cup butter or margarine, softened
- 2 3/4 cups sifted powdered sugar
- 2 to 3 tablespoons milk
- 1/2 teaspoon peppermint extract
- 3 or 4 drops of green liquid food coloring

Beat butter at medium speed of an electric mixer; gradually add powdered sugar, beating after each addition. Add milk, and beat until mixture is spreading consistency. Stir in peppermint extract and food coloring. **Yield: about 2 cups.**

Southern Living
All-Time Favorite
Cookie Recipes, compiled and
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