

Taste of Home



## Chocolate Mint Brownies

★★★★☆

*One of the best things about this recipe is that these mint chocolate brownies get moister if you leave them in the refrigerator for a day or two. The problem at our house is no one can leave them alone for that long! —Helen Baines, Elkton, Maryland*

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**TOTAL TIME:** Prep: 20 min. Bake: 30 min. + chilling

**YIELD:** 6 dozen.

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### Ingredients

1/2 cup butter, softened

1 cup sugar

4 large eggs, room temperature

1 can (16 ounces) chocolate syrup

1 teaspoon vanilla extract

1 cup all-purpose flour

1/2 teaspoon salt

#### FILLING:

1/2 cup butter, softened

2 cups confectioners' sugar

1 tablespoon water

1/2 teaspoon mint extract

3 drops green food coloring

#### TOPPING:

1 package (10 ounces) mint chocolate chips

1/2 cup plus 1 tablespoon butter, cubed

### Directions

1. Preheat oven to 350°. In a large bowl, cream butter and sugar until light and fluffy. Add 1 egg at a time, beating well after each addition. Beat in syrup and vanilla. Add flour and salt; mix well.

- 2.** Pour into a greased 13x9-in. baking pan. Bake 30 minutes (top of brownies will still appear wet). Cool on a wire rack.

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- 3.** For filling, in a small bowl, cream butter and confectioners' sugar; add water, extract and food coloring until blended. Spread over cooled brownies. Refrigerate until set.

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- 4.** For topping, melt chocolate chips and butter. Cool 30 minutes, stirring occasionally. Spread over filling. Chill. Cut into bars. Store in refrigerator.

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