



## MINT CHOCOLATE BROWNIES

8 Tablespoons unsalted butter.  
8 oz. semisweet or  
bittersweet chocolate, chopped  
1 cup sugar  
3/4 tsp. salt  
3 large eggs  
1/2 cup flour  
1/4 cup unsweetened cocoa powder  
25 small (1 1/2 inch) peppermint patties

Preheat oven to 350 line an 8 inch pan with aluminum foil. butter foil. set aside.

Place chocolate and butter in a medium bowl set over simmering water. Stir occasionally just until melted, 4-5 minutes. Remove from heat. whisk in sugar and salt until smooth. Whisk in eggs. Gently whisk in flour and cocoa powder just until smooth. (do not overmix)

Spread 1/3 of batter in prepared pan. Arrange peppermint patties in a single later, leaving a narrow border on all sides. Top with remaining batter and smooth surface. Bake until a toothpick inserted in center comes out moist crumbs attached. 45-55 minutes. Cool completely in pan. Use foil to lift from pan. Peel off foil and discard. Cut into 16 squares.

*Everyday Food 2006*