



Grasshopper Brownies

Prep time: 15 minutes. Cook time:
30 min. Serves 16.
Requires a 9 x 13 pan,



Brownies:

large box (9 x13 pan size) of your favorite chocolate fudge brownie mix

Make according to package, using water, oil and an egg. Measurements will vary depending on the brownie mix.

For the filling:

1/2 cup butter softened

3 oz pkg. cream cheese, softened

2 1/2 cups powdered sugar

3 tablespoons crème de menthe syrup

Green food coloring.

Topping:

6-oz (1 cup) semi-sweet chocolate chips

1/3 cup butter

Directions:

Preheat oven to 350° F. Grease bottom only of 9 x 13 pan with cooking spray.

In a large bowl, combine the brownie mix with the water, oil and egg, and mix until blended, about 50 strokes. Spread in the greased pan and bake for 30 minutes or until just done. Be careful not to overbake. Cool completely.

In the bowl of an electric mixer, beat softened butter with the cream cheese until light and fluffy. Add in powdered sugar, crème de menthe, and a few drops of green food coloring. Beat until smooth. Spread over cooled brownies.

In a small saucepan melt the 1/3 cup of butter. Once melted remove from heat and add the chocolate chips. Let stand one minute. Mix well until chocolate is melted. It should be smooth and glossy. Cool for 15 minutes. Spread the melted chocolate over the mint filling. Carefully spread the chocolate so that it evenly covers the mint filling. Refrigerate 1 hour before serving.

Cut into bars and enjoy!