

Peppermint Candy Cane Brownies

Brownies:

4 squares unsweetened chocolate (4oz)
1 C butter
4 eggs
2 cups sugar
1t vanilla
1 1/4 C flour
1/2 t baking powder

Frosting:

2 C powdered sugar
4 T butter, softened
1 1/2 t peppermint extract
1 T milk
pink food coloring

Chocolate Glaze:

6 oz semi-sweet chocolate chips
(about a cup)
6T real butter

Additional:

1/2-1 C crushed candy canes

Preheat oven to 350

10 candy on top For the brownies: You will want to use a lightly greased 9 x 13 inch pan for these fellas.

Give the 4 squares chocolate a rough chop and place in a microwave-safe bowl with the 2 cubes of butter. Melt on 30-45 second intervals, stirring in between, until melted and smooth. Set aside. In a stand mixer or with electric beaters, beat eggs for about 3 minutes until thick and frothy. Add sugar and vanilla and beat to combine. Then add in the melted chocolate and butter. Combine flour and baking powder and whisk into brownie batter by hand until just combined. Bake for 20-25 minutes. Test with a toothpick for doneness and don't over bake! When brownies are done, cool on a cooling rack. When completely cool, pop in the fridge to chill. (makes the frosting spreading easier)

Final Brownie 2 Next layer is the frosting. Combine all frosting ingredients and beat until light and fluffy. Add extra milk by teaspoonful if you need a little more. Spread evenly over cooled/chilled brownies and place back in the fridge to chill again while you do the final step.

Chocolate Glaze: Place chocolate chips and butter in a microwave-safe bowl and cook for 30 second intervals until smooth. Set aside for a few minutes, stirring occasionally, so it can cool off just a bit. Then quickly spread on top of brownies. Sprinkle with crushed candy canes and place back in fridge until chocolate is set.

Recipe brought to you by: Sara of ourbestbites.com 12/07/08

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