

# MINT CHOCOLATE BROWNIES



**Gordon**<sup>®</sup>  
FOOD SERVICE STORE

## Ingredients *Yield: 10-12 servings*

Reorder No.	Description	Amount
299405	GFS® Unsalted Butter	4 Tbsp.
675981	Granulated Sugar	¼ cup
834981	Light Brown Sugar	¼ cup
283610	Semisweet Chocolate Chips	2 cups
505412	Large Grade A Shell Eggs	2 eggs
513873	Pure Vanilla Extract	1 tsp.
227528	Bleached All-Purpose Flour	½ cup
269654	All-Purpose Cocoa	2 Tbsp.
424307	Kosher Salt	¼ tsp.
674812	Chopped Andes Chocolate Candies for topping, if desired	

### Frosting

770441	Cream Cheese, softened	8 oz.
299405	GFS Unsalted Butter	¼ cup
Market Item	Mint Extract	½ tsp.
573051	Green Food Coloring	4 drops
859740	Powdered Sugar	¾ cup

## Preparation Instructions

*Wash hands.*

Preheat oven to 350°F.

Grease a 8 x 8 pan with butter or cooking spray.

Add butter and sugars to a medium saucepan and stir until melted. Take off the heat and stir in 1 ½ cups of chocolate chips until melted.

Next, add eggs and vanilla to a medium bowl. Whisk to combine. Stir 1 teaspoon of the chocolate mixture into the egg mixture to temper the eggs. Then, add the rest of the chocolate mixture to the egg mixture and whisk to combine.

In a large bowl add flour, cocoa powder and salt. Add chocolate mixture to the dry ingredients and fold gently. Do not over mix. Fold in the remaining ½ cup of chocolate chips.

Add batter to the pan and bake for 25-30 minutes. Set aside and let cool.

Meanwhile, in a medium bowl combine the cream cheese, butter, extract, and food coloring . Mix until creamy then gradually add in the powdered sugar.

Spread the frosting on top. Then finished by topping with chopped Andes mints.