

# Easiest Brownies – Peppermint option

## Brownie Base

250 mL	margarine
125 mL	Cocoa
4	eggs
500 mL	granulated sugar
350 mL	flour
1 mL	salt

## Mint frosting

80 mL	butter softened
350 mL	icing sugar
15 mL	milk
5 mL	peppermint extract
2.5 mL	vanilla
	green food colouring (optional)

## Instructions

### – Brownie

1. in small saucepan melt butter and cocoa, stirring as it melts. Remove from heat.
2. beat eggs in a medium bowl until frothy. Add sugar, flour and salt. DON'T STIR YET!
3. Pour cocoa mixture over top and stir all together.
4. Scrape the batter into a 9" x 15" cookie sheet parchment or wax paper lined pan.
5. Bake in a 350 F oven for 20 to 25 minutes until the edges begin to pull away from the sides of the pan.

### - Mint Icing

1. mix all ingredients together until smooth, add a little extra milk or water if too stiff.
2. spread over the warm brownie
3. Sprinkle with red candy cane or snowflake sprinkles
4. allow to cool before adding the chocolate frosting.

### -Chocolate frosting

325 mL	icing sugar
80 mL	cocoa
45 mL	margarine
25 mL	hot water

1. beat all 4 ingredients together, add more liquid if mixture too firm.
2. spread over top of mint icing

Allow to cool and icing is firm. Cut into even pieces

