



Double Mint Brownies

 Vegetarian

READY IN



185 min.

SERVINGS



48

CALORIES



248 kcal

DESSERT

Ingredients

- 1 box brownie mix (1 lb 2.3 oz)
- 1 cup crème de cassis liqueur rectangular shaved thin (34 candies)
- 6 drops drop natural food coloring green
- 2 teaspoons peppermint extract
- 1 lb powdered sugar (4 cups)
- 0.5 cup butter unsalted softened
- 48 servings vegetable oil for on brownie mix box
- 5 tablespoons whipping cream

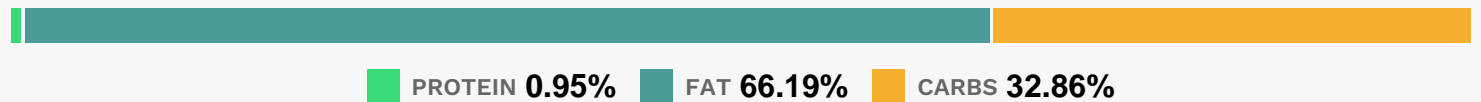
Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- toothpicks
- aluminum foil

Directions

- Heat oven to 350F. Line bottom and sides of 13x9-inch pan with foil, leaving foil overhanging at 2 opposite sides of pan; spray foil with cooking spray.
- Make brownies as directed on box for fudge-like brownies, using water, oil and eggs.
- Spread batter in pan.
- Bake 25 minutes or until toothpick inserted 2 inches from edge of pan comes out clean. Cool completely on cooling rack, about 30 minutes.
- In large bowl, beat butter, powdered sugar, 1/4 cup of the whipping cream and the peppermint extract with electric mixer on medium speed until smooth. If frosting is too thick, stir in remaining 1 tablespoon whipping cream. Stir in food color. Frost brownies. Refrigerate at least 2 hours. Use foil to lift out of pan.
- Cut into 8 rows by 6 rows. Top with shaved candies.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.6669565180883%

Nutrients (% of daily need)

Calories: 248.36kcal (12.42%), Fat: 17.78g (27.36%), Saturated Fat: 3.99g (24.92%), Carbohydrates: 19.86g (6.62%),
Net Carbohydrates: 19.86g (7.22%), Sugar: 16.63g (18.47%), Cholesterol: 6.85mg (2.28%), Sodium: 32.16mg (1.4%),
Alcohol: 1.52g (100%), Alcohol %: 4.48% (100%), Protein: 0.57g (1.15%), Vitamin K: 25.96µg (24.73%), Vitamin E:
1.21mg (8.1%), Iron: 0.31mg (1.74%), Vitamin A: 82.06IU (1.64%)