



## Grasshopper Squares

READY IN



300 min.

SERVINGS



72

CALORIES



100 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 10 oz fine-quality bittersweet chocolate unsweetened finely chopped (not )
- ☐ 10 oz fine-quality chocolate white chopped
- ☐ 2 tablespoons crème de cassis liqueur green
- ☐ 0.3 cup dutch-process cocoa powder unsweetened
- ☐ 3 large eggs lightly beaten
- ☐ 0.8 cup flour all-purpose
- ☐ 1 cup heavy cream
- ☐ 1.5 cups brown sugar light packed
- ☐ 1 teaspoon peppermint extract

- ☐ 0.8 teaspoon salt
- ☐ 0.8 cup butter unsalted
- ☐ 1.3 teaspoons vanilla

## Equipment

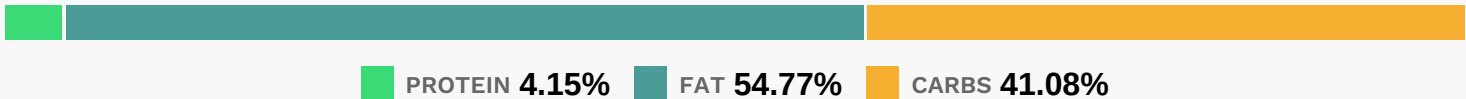
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ baking pan
- ☐ aluminum foil
- ☐ wax paper
- ☐ offset spatula

## Directions

- ☐ Put oven rack in middle position and preheat oven to 375°F. Lightly butter a 13- by 9-inch baking pan and line with 2 crisscrossed sheets of foil, leaving a 2 inch overhang on all sides. Butter foil.
- ☐ Melt butter and chocolate with brown sugar in a 3-quart heavy saucepan over moderate heat, stirring occasionally, until smooth.
- ☐ Remove from heat.
- ☐ Whisk in eggs and vanilla until combined.
- ☐ Whisk in flour, cocoa, and salt until just combined.
- ☐ Spread batter evenly in baking pan and bake until set and a wooden pick inserted in center comes out with moist crumbs adhering, about 20 minutes. Cool completely in pan on a rack, about 1 1/2 hours.
- ☐ Bring cream to a simmer in a 2- to 3-quart saucepan and remove from heat.
- ☐ Pour over white chocolate in a bowl.

- ☐ Let stand 1 minute, then whisk until smooth. Stir in crème de menthe and extract and chill, covered, stirring occasionally, until thick, about 1 hour.
- ☐ Bring cream to a simmer in a 2- to 3-quart saucepan and remove from heat.
- ☐ Pour over bittersweet chocolate in a bowl.
- ☐ Let stand 1 minute, then whisk until smooth. Chill, covered, stirring occasionally, until thick, about 30 minutes.
- ☐ Spread mint ganache over top of cooled brownie in a thin even layer using offset spatula, then chill until firm but still slightly sticky, about 30 minutes.
- ☐ Spread chocolate ganache over mint and chill until firm, about 2 hours.
- ☐ Lift dessert out of pan using foil overhang. Run a heavy knife under hot water and wipe dry, then trim edges of dessert (1/4 inch off each side).
- ☐ Cut dessert into squares and peel from foil.
- ☐ Cooks'
- ☐ · Squares keep, layered between sheets of wax paper or parchment, chilled in an airtight container 3 weeks.· We recommend Droste unsweetened cocoa and Lindt bittersweet chocolate for this particular recipe.

## Nutrition Facts



## Properties

Glycemic Index:2.01, Glycemic Load:2.35, Inflammation Score:-1, Nutrition Score:1.608260869494%

## Flavonoids

Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg Epicatechin: 0.59mg, Epicatechin: 0.59mg, Epicatechin: 0.59mg, Epicatechin: 0.59mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

## Nutrients (% of daily need)

Calories: 99.94kcal (5%), Fat: 6.14g (9.44%), Saturated Fat: 3.7g (23.11%), Carbohydrates: 10.36g (3.45%), Net Carbohydrates: 9.89g (3.6%), Sugar: 8.52g (9.46%), Cholesterol: 17.63mg (5.88%), Sodium: 33.68mg (1.46%), Alcohol: 0.17g (100%), Alcohol %: 0.95% (100%), Caffeine: 4.07mg (1.36%), Protein: 1.05g (2.09%), Manganese: 0.08mg (3.85%), Copper: 0.07mg (3.48%), Phosphorus: 27.57mg (2.76%), Selenium: 1.81µg (2.59%), Magnesium: 10.14mg (2.53%), Vitamin A: 122.08IU (2.44%), Iron: 0.43mg (2.41%), Vitamin B2: 0.04mg (2.17%), Fiber: 0.47g

(1.87%), Calcium: 18.6mg (1.86%), Potassium: 52.39mg (1.5%), Zinc: 0.2mg (1.34%), Vitamin E: 0.17mg (1.13%), Vitamin B1: 0.02mg (1.05%)