



## Mint-Chocolate Brownies

READY IN



155 min.

SERVINGS



16

CALORIES



324 kcal

DESSERT

## Ingredients

- ☐ 16 oz brownie mix
- ☐ 1 serving vegetable oil for on brownie mix box
- ☐ 0.7 cup chocolate chips
- ☐ 16 oz vanilla frosting
- ☐ 0.3 teaspoon peppermint extract
- ☐ 1 serving purple gel food coloring green
- ☐ 0.3 cup chocolate chips
- ☐ 4 teaspoons butter
- ☐ 4 teaspoons plus

☐ 1 teaspoon water hot

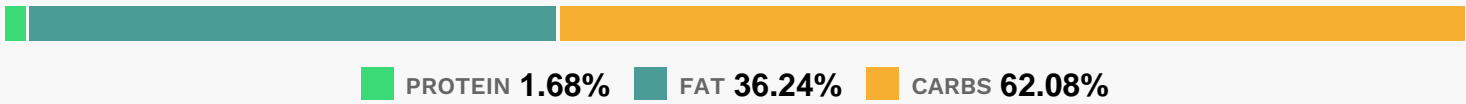
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ toothpicks

## Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom of 9-inch square pan with shortening or cooking spray. Make brownie batter as directed on box. Stir in 2/3 cup chocolate chips.
- ☐ Spread in pan.
- ☐ Bake 28 to 31 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean. Cool completely on cooling rack, about 1 1/2 hours.
- ☐ In small bowl, stir all Frosting ingredients using spoon until well blended.
- ☐ Spread frosting over brownies.
- ☐ In 1-quart saucepan, heat Glaze ingredients over low heat, stirring occasionally, until melted. Stir in 1/4 teaspoon hot water at a time, until mixture is thin enough to drizzle.
- ☐ Drizzle over frosted brownies. Refrigerate about 30 minutes or until glaze is firm.
- ☐ Cut into 4 rows by 4 rows.

## Nutrition Facts



## Properties

Glycemic Index:7, Glycemic Load:8.64, Inflammation Score:1, Nutrition Score:1.023478254109%

## Nutrients (% of daily need)

Calories: 323.72kcal (16.19%), Fat: 13.13g (20.2%), Saturated Fat: 4.37g (27.29%), Carbohydrates: 50.61g (16.87%),  
Net Carbohydrates: 50.61g (18.4%), Sugar: 40.31g (44.79%), Cholesterol: 2.69mg (0.9%), Sodium: 144.55mg  
(6.28%), Alcohol: 0.02g (100%), Alcohol %: 0.04% (100%), Protein: 1.37g (2.74%), Vitamin K: 5.38µg (5.13%), Vitamin  
B2: 0.09mg (5.06%), Iron: 0.84mg (4.68%), Vitamin E: 0.53mg (3.56%), Potassium: 42.2mg (1.21%)