

## Glazed Chocolate Mint-Filled Brownies



### Servings: 25

In your café kitchen, these brownies can serve you well as a daily treat for whoever comes home from work, school, or play – or just in case company drops by. A cut above the everyday brownie, these sweets brighten the palate and add a little aromatherapy for the nose – thanks to the minted icing. Ice cold milk or a warm, simple latte will complete the snack. Yum!

### Brownie

- ◆ 1/2 cup (1 stick) butter
- ◆ 1 cup sugar
- ◆ 4 eggs
- ◆ 1 teaspoon vanilla extract
- ◆ 1 (16-ounce can) chocolate syrup
- ◆ 1 cup sifted, all-purpose flour
- ◆ 1/2 teaspoon salt
- ◆ 1 cup coarsely chopped walnuts

### Filling

- ◆ 1/2 cup (1 stick) butter
- ◆ 2 cups powdered sugar
- ◆ 3 tablespoons creme de menthe

### Glaze

- ◆ 4 ounces semisweet chocolate
- ◆ 2 ounces unsweetened chocolate
- ◆ 6 tablespoons butter

Preheat the oven to 350 degrees. In a large bowl of electric mixer, beat the butter. Gradually add the sugar, beating until fluffy and the sugar is dissolved.

Add the eggs, 1 at a time, beating well after each addition. Mix in the vanilla extract and the chocolate syrup.

With a rubber spatula, fold in the flour, salt, and chopped walnuts.

Pour the mixture into a 9- x 13-inch baking pan coated with DuPont™ Teflon® non-stick coating. Bake for 25 to 30 minutes or until a tester reveals some crumbs on the wooden pick. Turn out onto a wire rack and let cool completely.

Meanwhile, make the filling. In a small bowl of electric mixer, beat the butter and then add the powdered sugar, beating until fluffy. Stir in the creme de menthe. Remove the brownies from the pan. Spread the filling over the cooled brownies.

To glaze, melt the chocolates and the butter in a double boiler (hot, not boiling water). Spread over the entire brownie surface. Chill until serving time and then cut into 2-inch squares.

