



Palatable

Chocolate Mint Brownies

🕒 Prep: 25m · Cook: 6h · Total: 6h 25m

Ingredients

- 1 box (16 oz) Betty Crocker(TM) Supreme original brownie mix
- Water
- Vegetable oil
- Egg
- 2 tablespoons butter, softened
- 3 oz cream cheese, softened
- 2 tablespoons heavy whipping cream
- 3 cups powdered sugar
- 1/4 teaspoon mint extract
- Betty Crocker(TM) green gel food color
- 1/3 cup heavy whipping cream
- 1 1/3 cups semisweet chocolate chips
- 1/3 cup butter

Instructions

1. Heat oven to 350degF (325degF for dark or nonstick pan). Line 9-inch square pan with foil, allowing some to hang over edges of pan. Grease bottom and sides of foil with shortening or cooking spray. Make and bake brownies as directed on box. Cool completely on cooling rack, about 1 1/2 hours.
2. In large bowl, beat softened butter and cream cheese with electric mixer on medium speed until smooth. Add 2 tablespoons whipping cream; beat until blended. Slowly add powdered sugar; beat until fluffy. Beat in mint extract. Beat in food color until desired color. Spread over cooled brownies. Refrigerate about 1 hour or until set.
3. In 2-quart saucepan, heat Topping ingredients over medium-low heat, stirring constantly, until melted and smooth. Remove from heat; let stand 15 minutes.
4. Pour topping over filling; spread to cover. Refrigerate uncovered about 2 hours or until set. Using foil to lift, remove brownies from pan, and peel foil away. Before cutting, let stand 20 minutes at room temperature. Cut into 4 rows by 4 rows. Store covered in refrigerator.

🌐 Source: <https://www.bettycrocker.com/recipes/chocolate-mint-brownies/39ae52eb-e13f-407c-aeda-6e234de14751>