



We to Party!

Peppermint Brownies



AND we love to share great recipes.

Our TRUFFLE FUDGE BROWNIE MIX is just one of the 10 sensational products you can earn when you host your Sunset Gourmet Taste-Testing Party between February 1st & 29th

CONTACT ME TO FIND OUT MORE!

BROWNIES:

1 box TRUFFLE FUDGE BROWNIE MIX
2 eggs
1 stick butter (4oz), melted

PEPPERMINT FILLING:

2 cups sifted powdered sugar
2 Tbsp water
6 Tbsp butter
¼ tsp peppermint extract

CHOCOLATE ICING:

12 oz semi-sweet chocolate, chopped
1 cup heavy cream

Peppermint Brownies

FOR BATTER: Preheat oven to 350°F. Lightly grease an 8x8x2 pan. Combine eggs and butter. Add mix. Stir until moistened. Pour batter into pan. Bake for 25-28 minutes.

FOR FILLING: Combine all ingredients in a medium bowl and mix well. Once brownies are cool, spread the filling on top.

FOR TOPPING: Grind chocolate in a food processor for 30 seconds. Bring cream to a boil over medium heat. Add cream to food processor and process. Immediately pour onto filling. Refrigerate until serving.