



Creme de Menthe Brownies

This recipe is great for a party — your guests will be amazed at the delicate brownie perfectly matched with a cloud of mint in the middle. Made with our [Chocolate Brownie Mix](#).

Yield: Forty-eight 1.5-inch squares or twelve 3-inch squares

Ingredients

MAKE TWO BATCHES OF BROWNIES (you will need double the ingredients for Brownies)
FOR EACH BATCH OF BROWNIES:

- 1 16 oz. bag [Pamela's Chocolate Brownie Mix](#) (454 grams)
- 1 egg, large
- 4 TBSP butter, softened
- 2 oz cream cheese, softened
- ¼ cup milk, milk substitute or water
- ¼ cup Crème de' Menthe liqueur (mint-flavored)
- ¼ tsp mint extract

FILLING

- 12 oz cream cheese
- ½ cup granulated sugar
- 2 eggs, large
- ¼ cup Crème de' Menthe liqueur
- 12 to 24 Andes Mints

Directions

FILLING

Combine softened cream cheese, butter, and sugar and mix until smooth. Add egg, mix, add Crème de' Menthe and mix well. Reserve in refrigerator to chill slightly while making the brownies. (It should be spreadable, not too soft.)

BROWNIES

Preheat oven to 350°. Spray two matching 9 x 13-inch quarter sheet pans with non-stick spray and line with parchment.

In a large bowl combine softened cream cheese and butter. Add egg, milk, crème de menthe, and mint extract and mix. In the bowl of stand mixer add softened butter, egg, milk, crème de menthe, and mint extract and mix (will look like quicksand). Add Chocolate Brownie Mix and stir just until combined. Cook the first pan for a total of 14 to 16 minutes (test for done; a toothpick inserted comes out with crumbs). Remove the plain brownie from the oven when done and allow to cool on a rack.

Make the second batch of Brownies. Remove from the oven after only 7 or 8 minutes when the

surface is slightly firm to the touch. Spread the Crème De' Menthe filling on top of the partially cooked brownie, return it to the oven for 9 to 11 minutes, or until the cream cheese filling is firm to the touch, with a sponge-like appearance. Allow to cool slightly.

When both layers are cool enough to handle, gently flip out the plain brownie, remove the parchment and gently place on top of filling in the second pan, press firmly. Now gently flip the whole two layers with filling in the middle, onto a serving platter or cutting board.

While the brownies are still warm, sprinkle the chopped Andes Mints on the top and melt from the heat of the brownies. Leave chunky or spread the melted chocolate with a spatula or butter knife.

Chef's Note: I forgot the chopped up mints in this photo but there was just enough warmth to make the little pieces stick to the top—perfection!

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