



Double Mint Brownies

The fabulous combination of chocolate and mint hits a home run with this double good brownie. Made with our [Chocolate Brownie Mix](#).

Yield: 9 x 9-inch square pan

Ingredients

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

Directions

Preheat oven to 350°. Spray a 9 x 9-inch square pan with non-stick spray and line with parchment.

In the bowl of stand mixer add softened butter, egg, milk, crème de menthe, and mint extract and mix (it will look like quicksand). Add Chocolate Brownie Mix and stir just until combined. Bake for a total of 23 to 27 minutes (to test: a toothpick inserted comes out with crumbs). Remove from oven and cool on rack.

OPTIONAL: Just after removing the brownies from the oven and the brownies are still warm, sprinkle the mint chips on top and allow to melt from the heat of the brownies. Leave chunky or spread the melted chocolate with a small offset spatula or butter knife.

Chef's Note: Make sure the mint chips are gluten-free.

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