

# Our State eats

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## Chocolate Mint Brownies

Yield: 14 large bars or 28 small.

### BROWNIES:

- 10 tablespoons unsalted butter
- ½ cup unsweetened cocoa powder
- 1½ cups granulated sugar
- ¼ cup honey
- 4 large eggs
- 1½ cups all-purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon salt

### FILLING:

- 4 cups powdered sugar
- 3 ounces cream cheese, softened
- ¼ cup unsalted butter, softened
- ¼ cup whole milk
- 1 teaspoon vanilla extract
- 1 teaspoon peppermint extract
- 6 to 8 drops green food coloring

### FROSTING:

- 1 cup semisweet chocolate chips
- ¼ cup unsalted butter, softened
- ¼ cup heavy whipping cream

Preheat oven to 350°. Lightly grease a 9 x 13-inch baking dish with cooking spray.

**For the brownies:** In a medium saucepan, melt butter. Stir in cocoa, sugar, and honey. Let cool to room temperature. Whisk in eggs, one at a time. Stir in flour, baking powder, and salt; mix until combined. Spread batter in the prepared dish and bake for 20 to 25 minutes. Cool completely in the dish.



**For the filling:** In a large bowl, beat all filling ingredients except food coloring on medium speed until smooth. Add food coloring gradually while mixing. Spread filling over cooled brownies. Refrigerate 1 hour before frosting.

**For the frosting:** In a small saucepan, melt chocolate chips, butter, and cream over low heat, stirring constantly. Remove from heat; cool 10 minutes. Remove brownies from fridge and pour frosting over filling, spreading evenly into corners. Refrigerate for 1 hour or until chocolate is set. Cut into bars. Store in refrigerator.

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