

MINT CHOCOLATE CHIP BROWNIES WITH ANDES CANDIES

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 16 servings

Cooking spray

1 box brownie mix plus ingredients called for on the box

28 Andes candies, plus more for garnish

½ cup butter, softened

3 cups powdered sugar

½ teaspoon mint extract

3 tablespoons milk

6 drops green food coloring

½ cup mini chocolate chips

Directions:

- Preheat the oven to 350 degrees F
- Line an 8" x 8" pan with parchment paper and grease with cooking spray
- Prepare brownie batter according to package instructions and pour into prepared pan
- Top brownie batter with an even layer of Andes candies
- Bake until a toothpick inserted into middle of a brownie comes out with only a few moist crumbs, about 40 minutes
- Let cool completely
- Meanwhile make frosting: in a large bowl using a hand mixer, beat butter until light and fluffy
- Add powdered sugar, mint extract, milk, and a few drops of food coloring
- Beat until smooth, then fold in mini chocolate chips
- Spread frosting in an even, thick layer over cooled brownies
- Slice into squares and top with chopped Andes candies