



Peppermint Brownies

Peppermint brownies are a favorite treat for many. Crushed peppermint candy makes these frosted, fudgy brownies especially good for the holidays.

20 min. **1:50**

prep time total time

36 brownies

Brownie

- 1 1/4 cups** LAND O LAKES® Butter
- 6 (1-ounce) squares** unsweetened baking chocolate
- 3 cups** sugar
- 4** eggs, slightly beaten
- 1/2 teaspoon** peppermint extract
- 2 1/2 cups** all-purpose flour
- 1/2 teaspoon** salt

Frosting

- 1 cup** powdered sugar
- 2 tablespoons** LAND O LAKES® Butter, softened
- 1/8 teaspoon** peppermint extract
- 1 to 2 tablespoons** milk
- 1 drop** red food color, if desired

Garnish

- 1/4 cup** crushed candy canes **or** peppermint candy

Directions

Heat oven to 350°F. Grease bottom only of 13x9-inch baking pan. Set aside.

Melt 1 1/4 cups butter and chocolate in 3-quart saucepan over low heat, stirring occasionally, until smooth (6 to 10 minutes). Remove from heat; stir in sugar. Add eggs and 1/2 teaspoon peppermint extract; beat just until mixed. Stir in flour and salt; mix just until all ingredients are moistened and brownie mixture is smooth.

Spread batter into prepared pan. Bake for 30 to 35 minutes or until brownie just begins to pull away from sides of pan. (DO NOT OVERBAKE.) Cool completely.

Combine all frosting ingredients **except** milk in small bowl. Beat at low speed, gradually adding enough milk and scraping bowl often, for desired spreading consistency. Stir in food color, if desired, until well mixed.

Drizzle frosting over brownies. Sprinkle with candy; gently press into frosting. Cover; refrigerate to set frosting (30 minutes). Cut into bars.

Nutrition Facts (1 brownie)

Calories: 210 Fat: 10g
Cholesterol: 40mg Sodium: 100mg
Carbohydrates: 28g Dietary Fiber: 1g
Protein: 3g

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