



[Layered Mint Chocolate Brownies](#)
Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 30 minutes
Cook Time: 24 minutes
Total Time: 2 hours 30 minutes

Ingredients for First Layer:

- 4 Eggs
- 1 cup Sugar
- 8 TBSP Butter (1 stick)
- ½ tsp Salt
- 1 cup Flour
- 2 cups Chocolate Syrup
- 1 tsp Vanilla Extract

Directions for First Layer:

- Preheat oven to 350°.
- Grease a jelly roll pan (10½ x 15½ pan)
- Mix eggs, butter and sugar together; beat well.
- Add salt, flour, chocolate syrup and vanilla; beat well.
- Pour batter into your prepared jelly roll pan.
- Bake at 350° for 20 minutes.
- Cool completely.

Ingredients for Second Layer:

- 2 cups Confectioners Sugar
- 6 TBSP Butter

- 2 TBSP Milk
- 4 drops Green Food Coloring
- 1 TBSP Peppermint Extract

Directions for Second Layer:

- Using a stand mixer, beat all ingredients together until fluffy.
- Spread in an even layer over brownies.

Ingredients for Third Layer:

- 1 cup Semi Sweet Chocolate Chips
- 6 TBSP Butter

Directions for Third Layer:

- In medium sauce pan, melt together chocolate chips and butter on a low flame until smooth. Stir constantly to avoid burning.
- Pour over the second later of the brownies.
- Let stand until cooled completely and hardened before serving.

Makes 30 Layered Mint Chocolate Brownies

Note: this is the total amount of all ingredients you will need to make this recipe:

- 4 Eggs
- 1 cup Flour
- 1 cup Sugar
- 20 TBSP Butter (2 ½ sticks)
- ½ tsp Salt
- 2 cups Chocolate Syrup
- 1 tsp Vanilla Extract
- 2 cups Confectioners Sugar
- 2 TBSP Milk
- 4 drops Green Food Coloring
- 1 TBSP Peppermint Extract
- 1 cup Semi Sweet Chocolate Chips