

Published March 11th, 2015

A Perfect Minty Treat for the Little Leprechaun in All of Us

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Girl Scout Thin Mint-crust St. Patty's Day Brownies Photo Susie Iventosch

INGREDIENTS

Brownies

- 1 sleeve of Girl Scout Thin Mint cookies (about 17 or 18), pulverized in food processor
- 2 tablespoons butter, melted
- 4 ounces bittersweet chocolate
- 2 tablespoons cocoa powder
- 1 cube (1/2 cup or 1/4 pound) unsalted butter
- Dash of salt
- 1/2 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1/2 cup unbleached flour

Frosting

- 6 tablespoons butter, room temperature
- 6 tablespoons cocoa powder
- 1 1/2 to 2 cups powdered sugar
- 1 teaspoon vanilla
- 1-2 tablespoons milk

DIRECTIONS

Brownies

Grease an 8 by 8 inch baking dish with cooking spray or butter.

Mix cookie crumbs with melted butter and pat into the bottom of the baking dish, making a thin layer to cover the entire bottom of the pan. Set aside.

In a saucepan, melt butter and chocolate, along with cocoa powder over medium heat, until butter and chocolate are melted. Stir well to blend. (Can melt in the microwave, too.) Remove from heat.

Add sugar and salt, and stir until dissolved into chocolate mixture.

Add eggs, one at a time, beating well after each. (I just used a wooden spoon for this ... no beaters necessary.) Add vanilla and flour and mix well.

Pour batter over cookie crust and smooth out evenly.

Bake for approximately 18-22 minutes at 350F, depending upon your oven. Brownies will still be very moist, but set in the center and will firm up as they cool. Cool completely before frosting.

Frosting

In a large mixing bowl, beat butter with cocoa powder until smooth. Add powdered sugar alternately with milk, a little bit at a time, until well integrated and just the right spreading consistency. Stir in vanilla.

Spread on cooled brownies. Chill before cutting.

*These are very rich, so you can cut them quite small.

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[back](#)

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