

## CREME DE MENTHE BROWNIES

Suzi Sullivan

Makes 4 dozen small

### Cake Layer:

1/2 cup butter, softened

1 cup sugar

4 eggs

1 cup flour

1/2 teaspoon salt

1 (16 oz) can chocolate syrup

1 teaspoon vanilla extract

### Mint Layer:

1/2 cup butter, softened

2 cups confectioners sugar

4 tablespoons green crème de menthe

### Frosting:

1 cup semisweet chocolate chips

6 tablespoons butter

For cake: Preheat oven to 350 degrees, grease 9x13 pan. Cream together butter and sugar. Add remaining ingredients in order, mixing after each addition. Pour into prepared pan and bake for 25 to 30 minutes (Test with a toothpick.) Remove from oven and cool thoroughly.

For mint layer: Cream together butter and confectioners sugar. Blend in crème de menthe. Spread on cooled cake layer and chill 30 minutes.

For frosting: Melt chocolate chips and butter in double boiler over hot, but not boiling water. (Or melt in microwave about 45 seconds.) Stir to blend. Cool 15 to 20 minutes.

Spread on top of chilled mint layer. Chill for 1 hour before cutting into 1 1/2 inch squares. I make extra mint layer and, using a pastry tube, put a dollop on each brownie. It does not improve the taste, but it looks nice!