

# fat mint brownies

BEAUTY, LOVE & GRUB

MAKES 24 BROWNIES

*I've never eaten a Girl Scout Thin Mint Cookie. Because I've always inhaled at least 10. In 10 minutes. So for all of you fellow Thin Mint bingers, this is for you. These brownies have a rich chocolate and mild mint flavor, AND you can sink your teeth into them. They are extremely moist and dense and basically melt in your mouth. The secret is the chocolate sauce, which can be made ahead and stored in the refrigerator for up to 2 weeks. The "problem" is that they're much larger than the famous cookies, but you'll find yourself still wanting to eat 10. And personally, I like the name better because who really likes a "thin" anything?*

## Chocolate Sauce (make ahead!)

¾ cup	100% unsweetened cocoa powder (I like Ghirardelli)
1 ¼ cups	water
1 ½ cups	granulated sugar
pinch	kosher salt
1 ½ teaspoons	pure vanilla extract

## Brownies

1 cup (2 sticks)	salted butter
1 cup	granulated sugar
4	large eggs
1 ½ cups	chocolate sauce
1 teaspoon	pure vanilla extract
1 cup	all purpose flour

## Mint Icing

2 cups	confectioners sugar
¼ cup	Crème de Menthe liqueur
½ cup (1 stick)	salted butter

## Chocolate Icing

6 tablespoons	salted butter
1 cup	dark chocolate chips (at least 53% cacao)

In a large saucepan (about 4 quarts), combine cocoa powder, water, sugar, and salt over medium heat, and bring to a boil, stirring constantly. Allow it to boil for 2 minutes, stirring constantly. Remove from heat and add vanilla. Allow to cool. This chocolate sauce may be stored in a jar in the refrigerator for up to 2 weeks. It goes directly into the brownie batter.

Deliciousness brought to you by BEAUTY, LOVE & GRUB

Preheat the oven to 350 degrees. Butter and flour the bottom and sides of a 9x13 glass pan. Cream the butter and sugar in the bowl of an electric mixer fitted with a wire whisk. Add eggs, previously made chocolate sauce, and vanilla, and mix well. Add the flour and mix until just combined. Spread batter evenly in the pan and bake for 30 minutes. Allow to cool completely. If the brownies are too warm when iced, the icing will melt.

In the bowl of an electric mixer, beat confectioners sugar, crème de menthe, and ½ cup butter on high speed until well blended. Spread mint icing over cooled brownies.

In a double boiler or in a saucepan over low heat, melt chocolate chips and butter. Cool about 10 minutes and pour over mint icing, spreading evenly. Cool brownies in refrigerator for at least 1 hour to set icing. Cut and store in the refrigerator.