



Chocolate Mint Brownie

Serves 4 - 6 as an appetizer or buffet item

Ingredients

For the mint Sugar:

- 4-5 Sprigs of fresh picked chocolate mint Leaves
- 2 Cups of Granulated White Sugar

For the Brownies:

- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup unsweetened cocoa powder
- 2 teaspoons espresso powder
- 1 and 1/2 sticks unsalted butter
- 3 Tablespoons vegetable oil
- 1 and 1/2 cups chocolate mint sugar, divided
- 2 large eggs plus 1 egg yolk
- 3/4 cup chocolate chips

Directions

Make the mint sugar up to one year in advance!

1. Remove the mint leaves from the stalks and chop finely.
2. Combine 2 cups of granulated white sugar with the mint in a clean glass jar. Let sit for at least a few days, but up to a year.

For the brownies:

1. Preheat oven to 350 degrees and line an 9x9-inch baking pan with parchment paper. Spray lightly with non-stick baking spray and set aside.
2. In a large bowl, sift together the flour, baking powder, salt, cocoa powder, and espresso powder. Set aside until needed.
3. In a medium saucepan, combine the butter, oil, and 1/2 cup of the sugar. Heat over medium heat, stirring frequently, until butter is completely melted. Remove from heat.
4. In a large mixing bowl, combine the eggs and remaining sugar. Whisk until well combined, about 30 seconds.
5. Slowly, pour the warm butter mixture into the egg mixture, adding it very gradually (a little bit at a time) and whisking constantly until completely combined.
6. Add in the dry ingredients and chocolate chips and, using a rubber spatula, slowly stir until just combined. *Do not over mix! Stop stirring when you see the last trace of dry ingredients.
7. Scrape the batter into the prepared pan and smooth the top.
8. Bake for 30 minutes, or until the edges are firm and the top is shiny and slightly cracked.
9. Place pan on a cooling rack and cool completely before slicing.

