

Andes Mint Brownies (GF) (The Salted Sweets)

2/3 c. (151.33g) melted butter, cooled
2 c. (400g) granulated sugar
2 large eggs, room temperature
1/4 c. (61g) milk, room temperature
1 T. vanilla
1/2 t. salt
1 t. baking powder
1 1/3 c. (186g) gluten free flour (Cup4cup works great)
1/2 c. (43g) cocoa powder
1 c. (170g) chopped Andes mints

1. Preheat oven to 325°. Line a 9x13 pan with parchment paper and spray.
2. in a medium mixing bowl, mix melted butter and sugar together. Add eggs, milk and vanilla and mix again until light in color.
3. In a small bowl, whisk together dry ingredients, salt, baking powder, flour and cocoa powder (this will help break up any cocoa powder clumps).
4. Add dry ingredients to wet ingredients and mix again. Fold in Andes mints.
5. Spread batter evenly in pan and sprinkle more Andes mints on top if desired.
6. Bake for about 25-30 minutes. The edges will start to pull away from the sides of the pan and darken, but the middle to still jiggle just slightly. Then allow them to sit and firm up when they cool.

Notes:

You can change out the Andes mints for chocolate chips or a bit of both if you prefer.