

BYU Mint Brownies
(Sugar-n-Spice, Cougareat Food Court)

MAKES ONE 9-BY-13 PAN OF BROWNIES.

PREP AND COOK: 90 min. COOL: 1 hr.

1 c. margarine	½ t. salt
½ c. cocoa	1 c. chopped walnuts
2 T. honey	12 oz. chocolate icing (Use your own icing recipe or purchase some chocolate frosting.)
4 eggs	
2 c. sugar	
1¾ c. flour	
½ T. baking powder	

MINT ICING

5 T. margarine	2⅓ c. powdered sugar
dash of salt	½ t. mint extract
3 T. milk	1-2 drops green food coloring
1 T. light corn syrup	

1. Melt margarine and mix in cocoa. Allow to cool. Add honey, eggs, sugar, flour, baking powder, and salt. Mix well. Add nuts. Pour batter into a greased 9-by-13 baking pan. Bake at 350° for 25 minutes. Cool.

2. Prepare mint icing: Soften margarine. Add salt, corn syrup, and powdered sugar. Beat until smooth and fluffy. Add mint extract and food coloring. Mix. Add milk gradually until the consistency is a little thinner than cake frosting.

3. Spread mint icing over brownies. Place brownies in the freezer for a short time to stiffen the icing. Remove from the freezer and carefully add a layer of chocolate icing.