



# MOCHA MINT BROWNIES

*with Choc-o-totta*



Servings: 20 Squares ⌚ 1 Hour

## HOT HOT HOT

**Inside Tips:** Use the toothpick test to check doneness. Stick a toothpick in the center and if it comes out clean or with a few moist crumbs, they're done. The moist crumbs just mean the brownies will be good and fudgy which is exactly what you want! If the toothpick looks like it's covered in batter, though, they'll need to bake longer.

## WHAT YOU NEED

### Ingredients

- 1 1/4 Cup Choc-o-lotta Dilettoso Mix
- 1 Cup Salted Butter, plus more for the pan
- 4 oz. Bittersweet Chocolate, broken into pieces
- 3 Large Eggs
- 1 Tablespoon Peppermint Extract
- 1 teaspoon Espresso Powder (optional)
- 1/2 Cup Semisweet Chocolate Chips
- Crushed Candy Canes or Peppermints, for topping

## HOW TO DO IT

1. **PREHEAT** the oven to 350°F. Butter an 8-inch square baking pan. Line the pan with parchment paper, leaving an overhang on 2 sides; lightly butter the parchment.
2. **MELT** the butter and bittersweet chocolate, in a medium saucepan, over medium-low heat, stirring, about 3 minutes. Remove from the heat and let cool slightly.
3. **STIR** in the eggs into the chocolate mixture until, one at a time, and mix until well combined. Stir in the peppermint extract. Add the Choc-o-lotta Dilettoso mix, and gently stir until completely combined.
4. **POUR** the batter into the pan and spread evenly. Tap the pan on the counter to release any air bubbles. Bake until a toothpick inserted into the center comes out clean, about 35 minutes. Let cool until firm enough to easily lift from the pan using the parchment paper, about 25 minutes. Lift out of the pan and transfer to a rack to cool completely.
5. **PLACE** the chocolate chips in a microwave-safe bowl and microwave until melted. Drizzle over the brownies.
6. **SPRINKLE** with crushed candy. Let set before slicing.

*Buon Appetito!*