**Easiest Browines – Peppermint option**

**Brownie Base Mint frosting**

250 mL margarine 80 mL butter softened

125 mL Cocoa 350 mL icing sugar

4 eggs 15 mL milk

500 mL granulated sugar 5 mL peppermint extract

350 mL flour 2.5 mL vanilla

1 mL salt green food colouring (optional)

**Instructions**

 **– Brownie**

1. in small saucepan melt butter and cocoa, stirring as it melts. Remove form heat.
2. beat eggs in a medium bowl until frothy. Add sugar, flour and salt. DON’T STIR YET!
3. Pour cocoa mixture over top and stir all together.
4. Scrape the batter into a 9” x 15” cookie sheet parchment or wax paper lined pan.
5. Bake in a 350 F oven for 20 to 25 minutes until the edges begin to pull away from the sides of the pan.

**- Mint Icing**

1. mix all ingredients together until smooth, add a little extra milk or water if too stiff.
2. spread over the warm brownie
3. Sprinkle with red candy cane or snowflake sprinkles
4. allow to cool before adding the chocolate frosting.

**-Chocolate frosting**

325 mL icing sugar

80 mL cocoa

45 mL margarine

25 mL hot water

1. beat all 4 ingredients together, add more liquid if mixture too firm.
2. spread over top of mint icing

Allow to cool and icing is firm. Cut into even pieces