



Marvelous Chocolate Mint Bars

BASE:

- 1/2 cup all-purpose flour
- 1/2 cup pastry or cake flour
- 1/2 cup butter, softened
- 1 cup granulated sugar
- 4 eggs
- 1 1/2 cups chocolate flavored syrup

FILLING:

- 2 cups confectioners' sugar
- 1/2 cup butter, softened
- 1 tablespoon water
- 1/2 teaspoon mint extract
- 3 drops green food coloring

FROSTING:

- 6 tablespoons butter
- 1 cup semi-sweet chocolate chips



Preheat the oven to 350 degrees. In a large mixing bowl, combine 1/2 cup all-purpose flour, 1/2 cup pastry/cake flour, then set aside.

In the bowl of a mixer, combine 1/2 cup softened butter and 1 cup cane sugar and beat until mixed in completely. Add 4 eggs - one at a time, then add the 1 1/2 cups chocolate flavored syrup. Set mixer to lowest setting and add combined flours, mixing gently just until well incorporated. Pour this mixture into greased 13x9-inch baking pan and bake for 25 to 30 minutes or until a wooden pick inserted in center comes out crumbly or clean. Cool completely.

Meanwhile, in a large mixing bowl, combine 2 cups powdered sugar, 1/2 cup softened butter, 1 tablespoon water, 1/2 teaspoon mint extract and 3 drops green food coloring. Beat well until mixture is smooth then spread over cooled bottom layer. Refrigerate for at least one hour before topping with frosting.

To make frosting: In a glass bowl, combine 6 tablespoons butter and 1 cup semi-sweet chocolate chips. Microwave on high, stirring at 30 second intervals until melted. Spread over cooled mint cream layer. Refrigerate for one hour before slicing and serving. Best if kept refrigerated.

Approximate servings per recipe: 80. Nutrition per serving: Calories 79; Fat4g; Sodium 30mg; Carbohydrates 12g; Fiber0.3g; Sugar 9g Protein 0.75g.