#  BAR COOKIE

#  GOURMET MINT BROWNIES 350\*

 13” x 9” pan **Filling**  Cake plop\*

1. In a small bowl, combine and beat together 1-8oz pkg. of cream cheese

 ¼ c sugar

1. Add and mix well, set aside 1 egg

 1 t mint extract

 4 drops of green food coloring

 **Brownies**

1. In a large saucepan, melt & stir constantly: 1 c butter

Let cool for 15 minutes. 4 oz. unsweetened chocolate (broken up)

1. Stir in 2 c sugar

 2 t vanilla

 4 eggs (one at a time, beating after each addition)

1. Stir in and mix well 1 c flour
2. Spread in a foil lined, greased pan\* and spoon filling over mixture. Lightly swirl filling into brownie mixture.
3. Bake at 350\* for 45 to 50 minutes. Cool at least 1 hour before frosting.

 **Frosting**

1. In medium saucepan , combine and bring to 2 Tbsp. margarine

 rolling boil, then remove from heat 2 Tbsp. corn syrup

 2 Tbsp. water

1. Add and stir until melted 2 oz. unsweetened chocolate
2. Stir in and beat until smooth 1 tsp. vanilla

 1 c. powdered sugar

1. Frost cooled brownies, cut into bars, store in refrigerator.

\*Cake Plop…1 Tbsp. melted butter, 1 Tbsp. oil, 1 Tbsp. flour. Paint cake plop on foil sling.

To make a foil sling, line pan with two pieces of foil, extend above pan rim and roll back onto rim.

Be sure to smooth foil on bottom of pan.

12/12/13 Pillsbury: Best Cookies Cookbook