MINT CHOCOLATE CHIP BROWNIES WITH ANDES CANDIES

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 16 servings

Cooking spray

1 box brownie mix plus ingredients called for on the box

28 Andes candies, plus more for garnish

½ cup butter, softened

3 cups powdered sugar

½ teaspoon mint extract

3 tablespoons milk

6 drops green food coloring

½ cup mini chocolate chips

**Directions:**

* Preheat the oven to 350 degrees F
* Line an 8” x 8” pan with parchment paper and grease with cooking spray
* Prepare brownie batter according to package instructions and pour into prepared pan
* Top brownie batter with an even layer of Andes candies
* Bake until a toothpick inserted into middle of a brownie comes out with only a few moist crumbs, about 40 minutes
* Let cool completely
* Meanwhile make frosting: in a large bowl using a hand mixer, beat butter until light and fluffy
* Add powdered sugar, mint extract, milk, and a few drops of food coloring
* Beat until smooth, then fold in mini chocolate chips
* Spread frosting in an even, thick layer over cooled brownies
* Slice into squares and to with chopped Andes candies