

Mint Fudge Brownies

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Ingredients:

3 large eggs.
1 ½ cups of mint chocolate chips.
1 ¼ cups of flour, unbleached.
1 cup of chopped nuts.
1 cup of sugar.
½ cup of butter.
3 tablespoons of water.
1 ½ teaspoons of vanilla extract.
½ teaspoon of baking soda.
½ teaspoon of salt.

Directions:

Preheat your oven to 325°F (160°C).

In a bowl, combine the flour, baking soda, and salt; then set aside.

In a saucepan, combine the sugar, butter and water; bring just to a boil, then remove from heat.

Add the mint chocolate chips and vanilla extract, then stir until all of the chips have melted and the mixture is smooth. Transfer to a large bowl.

Add the eggs, one at a time, beating thoroughly after each is added.

Gradually blend in flour mixture.

Stir in the chopped nuts.

Spread into a greased 13*9*2 inch baking pan.

Bake for 30 minutes.

Allow to cool on a wire rack, then cut into squares.