

Shamrock Mint Brownies

Poetry & Pies

prep time: 15-20 minutes

bake time: 20-25 minutes

total time: 45 minutes

servings: 12-16 (or 9, if you cut them bakery sized, which I highly recommend!)



Ingredients

- 1 cup (200g) granulated sugar
- 1 handful (about 30-40 large leaves) fresh mint, rinsed and dried
- ½ cup (68g) all-purpose flour
- ⅔ cup (53g) unsweetened [cocoa powder](#)
- ½ teaspoon (2g) baking powder
- ¼ teaspoon (2g) sea salt (or ½ teaspoon (3g) table salt)
- ½ cup (113g) unsalted butter*
- 2 large eggs
- 1 tablespoon (13g) [pure vanilla extract](#)
- 1 cup (170g) chocolate chips (or as many as your heart says you need)
- half a batch [peppermint buttercream](#) (can sub regular mint extract)**
- [green gel food dye](#)
- [gold sanding sugar](#) (optional)

Instructions

1. Preheat oven to 350F/175C. Grease an [8x8 square pan](#) with butter and flour or [baking spray](#).
2. In a [small food processor](#) or blender, blend the sugar and mint until the mint is finely ground. You'll hit a point where it's about the size of quinoa or a bit smaller and just isn't getting any smaller, so stop then. If you keep blending, it'll

create a crusty paste on the blades of your food processor/blender instead of becoming finer. Place in a large-ish [mixing bowl](#) and set aside.

3. Using a [fine mesh sieve](#) set over a small mixing bowl, sift then whisk together the flour, cocoa powder, baking powder, and salt. Set aside.
4. In a small saucepan, melt the butter until completely liquid. Immediately add it to the mint sugar and whisk for about a minute, until it comes together and the sugar begins to dissolve.
5. Add the eggs, one at a time, whisking for about a minute after each egg. Add the vanilla and whisk well again (half a minute should do this time).
6. Add the dry ingredients in and gently fold in with a wooden spoon or rubber spatula, until *almost* blended some streaks of flour remain.
7. Gently fold in the chocolate chips.
8. Pour into your prepared pan, smoothing the top and getting the batter *mostly* into the corners (I like to leave a ½ inch gap that will absolutely fill in during baking but prevent an overly crunchy corner).
9. Bake for 20-25 minutes, or until the top is no longer shiny/raw looking and the middle is slightly jiggly but not liquidy and a toothpick comes out with a bit of matte, fudgy batter. If you prefer fully cooked, non-fudgy-middle brownies, cook a little longer until a toothpick comes out with several brownie crumbs rather than a smear of almost-cooked batter. Let cool completely in pan.
10. While the brownies cool, make the peppermint buttercream. Once the buttercream taste is to your liking (avoid adding too much peppermint or mint extract), add green gel food dye and mix well until a vibrant green color.**
11. Frost completely cooled brownies and sprinkle with gold sanding sugar.

Enjoy!

Brownies will last in an airtight container at room temperature for 3-5 days, if you can resist eating them all before then!

**European butter is best! It has less water and makes a better brownie, in my opinion.*

**If able, make the buttercream ahead of time and let the color and flavor deepen in the fridge for a few days. Let come to room temperature on the counter and stir well before using.