



## Peppermint Cake Brownies With Fudge Frosting

Yield: 24 brownies  
9x12 inch-baking pan by lining it with foil and spraying the foil with a non-stick spray

Preheat oven to 350°F

A festive Christmas brownie for your holiday table!

1-1/4 cups	granulated sugar
3/4 cup	unsalted butter, room temperature
1/2 cup	un-sweetened cocoa powder
2 large	eggs
1 tsp	pure vanilla extract
1-1/2 cups	all-purpose flour
1 tsp	baking powder
1/4 tsp	baking soda
1 cup	whole milk
1 cup	chopped candy canes

1. In a 2-quart saucepan, heat sugar, butter, and cocoa powder until butter melts, stirring constantly. Remove from heat. Whisk in eggs and vanilla. Beat lightly until just combined. Set aside.
2. In a bowl, whisk flour, baking powder, and baking soda. Add dry ingredients alternately with milk to the chocolate mixture. Beat after each addition. Stir in candy canes. Pour into the prepared baking pan.
3. Bake at 350°F from about 20 minutes or until tester comes out with small crumbs. Cool in pan on wire rack.
4. Icing with PEPPERMINT FUDGE FROSTING

### PEPPERMINT FUDGE FROSTING

This frosting is so rich, and with very few ingredients that I suggest that you use the highest quality chocolate available, as it makes a big difference in the taste.

1 lb	bittersweet chocolate, chopped fine.
3/4 cup	heavy cream
1/3 cup	unsalted butter
1/2 tsp	peppermint extract

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crushed candy canes

1. In mixer bowl fitted with paddle attachment, place chocolate. Set aside.
2. In a small saucepan on medium heat, bring cream and butter to a full boil. Pour over chocolate, wait 2 minutes and start mixer on low until the chocolate is melted, then turn speed up to medium. Add extract. Mix until smooth.
3. Let cool completely until desired texture. Top with crumbled candy canes

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