

## Homemade Mint Chocolate Bars with Peppermint Frosting

If you love the combination of



**OVEN**  
**350°F**

**TIME**  
**25 min**

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### INGREDIENTS

- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 cup granulated sugar
- 1/2 cup unsalted butter, melted
- 2 large eggs
- 1 tsp vanilla extract
- 1/4 tsp salt
- 2 cups powdered sugar
- 1/4 cup butter, softened
- 2 tbsp milk
- 1/2 tsp peppermint extract
- Green food coloring
- 1 cup dark chocolate chips
- 1 tbsp vegetable oil

### DIRECTIONS

1. Step 1: Preheat the Oven: Preheat your oven to 350°F (175°C) and grease a 9x9-inch baking pan.
2. Step 2: Make the Brownie Batter: In a mixing bowl, combine:
3. Flour
4. Cocoa powder
5. Sugar
6. Melted butter
7. Eggs
8. Vanilla extract
9. Salt
10. Mix until the batter is smooth.
11. Step 3: Bake the Brownie Layer: Spread the batter evenly in the prepared pan.
12. Bake for 20-25 minutes until the center is set.
13. Allow the brownie base to cool completely before adding the next layer.
14. Step 4: Prepare the Mint Frosting: In another bowl, beat together:
15. Powdered sugar
16. Softened butter
17. Milk
18. Peppermint extract
19. A few drops of green food coloring
20. Beat until the frosting is smooth and creamy.
21. Step 5: Add the Mint Layer: Spread the peppermint frosting evenly over the cooled brownie base.
22. Step 6: Make the Chocolate Topping: Melt the chocolate chips with vegetable oil until smooth.

23. You can do this in the microwave in short intervals or using a double boiler.
24. Step 7: Add the Final Layer: Pour the melted chocolate over the mint frosting and spread evenly.
25. Step 8: Chill the Bars: Refrigerate for about 1 hour until the chocolate topping is firm.

## SWAPS & NOTES

and Substitutions This recipe is flexible and easy to customize.

Peppermint Extract A little goes a long way Start small and adjust to taste  
Chocolate Topping Dark chocolate balances the sweetness Semi-sweet chocolate works well too  
Food Coloring Optional, but gives the bars their classic mint look

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/homemade-mint-chocolate-bars-with-peppermint-frosting/>