

Peppermint Oreo Brownies

Makes a 9x13 pan

Note: If you want to cut this recipe in half, you can bake it in a 9x9 pan. Just reduce the baking time (probably around 20-30 minutes).



12 ounces good quality bittersweet chocolate, chopped
1 cup butter
1 1/2 cups sugar
1/2 teaspoon salt
1 tablespoon vanilla
4 eggs
1 1/4 cups all purpose flour
1/2 cup Andes creme de menthe pieces
1/2 cup chocolate chips
20 Oreo cookies

Preheat your oven to 350 degrees. Grease a 9x13 pan with cooking spray.

Place the chocolate and butter in a large microwave-safe bowl. Heat for one minute and then stir. Heat for 30 second intervals, stirring in between, until melted. Add the sugar, salt, and vanilla and whisk to combine. Crack in the eggs and whisk until incorporated. Fold in the flour. When everything is incorporated, fold in the creme de menthe pieces and chocolate chips. Spread half of the batter into the bottom of the prepared pan.

Lay the Oreo cookies in a single layer on top of the batter. Spread the remaining batter on top of the cookies. If your batter feels too firm to spread on top of the cookies, heat it up for about 10 seconds in the microwave and then spread it on top of the cookies.

Bake the brownies for 38-40 minutes or until set.

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