



# Holiday Brownie Bars

Make a double batch of these minty bars to share them with the people you love. They make a delicious holiday gift

Makes 24 bars

## Ingredients

$\frac{1}{2}$  cup butter

4 ounces semisweet chocolate, chopped

4 large eggs

2 cups granulated sugar

$1\frac{1}{4}$  cup Butterfly all-purpose blend

$\frac{1}{4}$  teaspoon salt

1 teaspoon vanilla extract

1 cup chopped walnuts

1 cup mint-flavored chocolate chips

## Preparation

1. Preheat the oven to 350°F and line a 13 x 9-inch baking pan with parchment. paper
2. In a heavy saucepan, melt the butter and chocolate over low heat. Let cool for 5 to 10 minutes, and then mix in the eggs, one at a time, until combined. Add the sugar,

flour mix, salt, vanilla extract, walnuts and chocolate chips.

3. Pour the mixture into the baking pan and bake for 30 to 35 minutes, until a toothpick inserted to the center of the cake comes out with a few crumbs.
4. Transfer the pan to a wire rack to cool and then cut into bars. May be stored in an airtight container for up to 3 days.

HAPPY BAKING!