



### **Berry Christmas Brownies**

*Adapted from Chicago Tribune's recipe, Frango Mint Brownies*

1/2 cup unsalted butter, cut into pieces  
2 ounces unsweetened baking chocolate, chopped  
2 large eggs  
1 cup granulated sugar  
1 teaspoon vanilla  
1/2 cup all-purpose flour  
1/8 teaspoon salt  
1/2 cup chopped pecans  
1/2 cup (about 3 ounces) Frango mints, chopped

#### **Strawberry Topping:**

1-ounce Frango mints, chopped  
3 teaspoons dried strawberries, finely crushed  
1/2 cup confectioners' sugar  
2 teaspoons water or as needed  
1 to 2 teaspoons dried strawberries, finely crushed  
Serve with: Whole fresh strawberries as desired

**Before Baking:** Preheat oven to 350 degrees F. Butter a foil-lined 8-inch square baking pan.

**Melt Chocolate:** Melt butter in medium saucepan over medium heat; add chocolate; stir chocolate until smooth and completely melted. Set aside to cool.

**Prepare Chocolate Mixture:** In a mixing bowl, beat eggs until thick and lemon colored, about 2 minutes. Gradually add the sugar, beat thoroughly, about 1 minute until batter is smooth and light. Stir in the chocolate mixture, and vanilla.

**Make Brownie Batter:** Combine flour and salt; fold into the batter to form the brownie batter. Fold in the chopped pecans and 1/2 cup chopped Frango mints. Pour brownie mixture into prepared 8-inch-square pan.

**Bake Brownies:** Bake brownies in preheated 350 degrees F. oven about 20 minutes or the top is shiny and a crust forms. For a fudgy consistency, do not overbake these brownies.

**Add Chocolate Mint Glaze:** Remove from oven; cool 5 minutes. Sprinkle about 1-ounce crushed Frango mints over the top; let them soften; then carefully spread chocolate over the baked brownies. Cool completely; place in refrigerator before adding frosting decorations.

**Prepare Decorating Icing:** In a small bowl, stir finely crushed strawberries, confectioners; sugar, and water together until smooth and drizzling consistency.

**Decorate top of Brownies:** Place frosting in a piping bag with line decorating tube or a plastic bag with a small corner snipped out. Use to form frosting lines across the brownies. Sprinkle lightly with fine crushed dried strawberries as desired. Replace in refrigerator until frosting is firm.

**To Serve:** Remove the foil with the brownies, discard the foil; cut the brownies into small squares or thin brownie bars. Store in airtight container. If desired, serve with some whole fresh strawberries.

Yield: about 16 (2-inch) squares

**Recipe Inspired by:** Chicago Tribune's recipe for Frango Mint Brownies; for more information see: <https://3jamigos.com/frango-brownies-mint-to-be/>

**What are Frango Mints?** Say the words "Frango Mints" and you will most likely hear "ooohhh, I love those mints!" They are delightful little truffle-like squares, which are satiny smooth and filled with a mild mint flavor. They were always in great demand at Marshall Fields in Chicago, especially during the holiday season. You can now purchase them at Macy's Stores across the U.S.

**About the Recipe:** Frango mints are delicious right from the box but stirring these luscious chocolate morsels into a brownie and it's pure heaven. They elevate brownies to a new level of deliciousness. They can be served as a plain fudgy mint brownie or add a little twist and decorate them with a light strawberry glaze for a showy holiday touch.