



Brownies Swirl with Light Mint Cheesecake Flavor

Merry-Go-Round Mint Brownies

Different shaped brownies to serve in wedges or little festive trees

3 ounces semi-sweet chocolate, chopped
1-1/2 ounces unsweetened chocolate, chopped
1/2 cup unsalted butter, room temperature
1/2 cup granulated sugar
1/3 cup light brown sugar
1 egg
1 teaspoon vanilla
1 Tablespoon mint liqueur
1/2 cup all-purpose flour
1/4 teaspoon salt

Mint Cream Swirl

1 (8 ounce) package cream cheese, softened
2 Tablespoons granulated sugar
1 egg

1 teaspoon vanilla
1/2 Tablespoon mint liqueur
Natural green food coloring if desired
1 Tablespoon grated dark chocolate
1/4 teaspoon green decorating sugar

1. Using a microwave oven or a double boiler, melt chocolate, stir until smooth. Set aside to cool.
2. Preheat oven to 350 degrees F. Line 9-inch cake pan with aluminum foil, extending the edges over the pan on two sides for easier removal. Butter or grease the pan; set aside.
3. In a mixing bowl, beat the butter, granulated sugar, and light brown sugar until combined, about 1 minute. Add the egg, vanilla, and mint liqueur, beat 1 minute until fluffy. On low speed, add the flour and salt, just until combined.
4. Set aside 1/2 cup, spread the remaining batter evenly into the prepared 9-inch round pan. Set aside.
5. In a mixing bowl, beat the cream cheese and sugar until smooth; add the egg, vanilla, mint liqueur, and a few drops of green food coloring if desired; beat until combined. Spread the cream cheese mixture evenly over the batter. With a teaspoon, spoon the reserved chocolate batter over the cream cheese mixture. Using a table knife, pull it through the layers of batter with a slight lifting motion, in a zigzag pattern to create a marbled pattern on the top. Sprinkle the top with crushed dark chocolate and sprinkle green decorating sugar lightly over the top.
6. Bake in 350 degrees F. oven for about 25 to 30 minutes or until a cake tester or toothpick inserted about 2 inches away from the center comes out with a few moist crumbs clinging to it. Remove from oven; cool in pan.
7. When cool, place in the refrigerator for easier slicing.
8. **To Serve:** Using the foil, remove from the pan; discard the foil. Cut brownie wedges with a sharp knife, cleaning the knife between slices.
Yield: about 14 to 16 wedges
9. **Note:** if you want to make the wedges into festive trees, insert a peppermint stick in the bottom of each brownie slice. Garnish with a few decorative candy dots.
So cute and easy!

Cook's Note: The brownie has a very mild peppermint flavor. If you want a stronger mint flavor, use 1 teaspoon peppermint extract in the cake and 1 teaspoon in the cream cheese as a substitute for the liqueur.

About the Recipes: These brownies go round and round with a "cool" mild mint fudgy flavor, swirled with light green cream cheese that will melt in your mouth. Topped with some crushed dark chocolate and a sprinkle of festive green sugar, it's dessert wedges that are perfect for celebrating.