

Grasshopper Bars

www.strudelandstreusel.com

Brownie Base

3/4 c. all-purpose flour
1/2 t. salt
1 T. Hershey's unsweetened cocoa powder
4 oz. Ghirardelli 60% Bittersweet Chocolate chopped
1/2 c. unsalted butter cut into 1 inch chunks
3/4 c. sugar
1/4 c. light brown sugar (just scooped, not packed)
3 large eggs at room temperature
1 t. vanilla extract

Butter the sides and bottom of a glass 9 x 13 pan and line the bottom with a sheet of parchment paper. Butter the parchment.

Whisk the flour, salt, and cocoa powder into a bowl and set aside. Place a glass bowl in a skillet with simmering water (my double boiler) and add the chopped chocolate and butter. Stir. Once the chocolate and butter are melted, turn off the burner (but keep the bowl in the water) and whisk in the sugars. Remove the bowl from the skillet and whisk in the three eggs. Whisk in the vanilla. Fold the flour mixture into the chocolate mixture with a spatula just until combined and pour into the parchment lined pan. Smooth out the mixture and bake at 325 degrees Fahrenheit for 12 to 15 minutes. Rotate half way through baking. Remove from the oven when slightly underdone and let cool completely.

Mint Buttercream

3/4 c. sugar
2 T. flour
3/4 c. 1% milk
2 T. heavy cream
3/4 c. unsalted butter, softened but cool, cut into 1 inch chunks
2 t. peppermint extract
3 to 5 drops Green food coloring

In a medium saucepan, whisk in the sugar and flour. Add the milk and cream and cook over medium heat, whisking until thickened (about 5 minutes).

Pour this mixture into the bowl of a stand mixer with the paddled attached. Beat on high for 5 minutes or until cool. Add the butter and beat on medium to high speed until light and fluffy, about 10 minutes. Add the peppermint extract and food coloring and

beat again for 1 minute. Spread this buttercream evenly over the brownie base and refrigerate while making the glaze, 30 minutes or longer.

Chocolate Glaze

4 oz. Ghirardelli 60% Bittersweet Chocolate chopped

1 t. light corn syrup

6 T. unsalted butter cut into 1 inch chunks

In the same double boiler used with the buttercream (after being washed and dried of course), combine the chocolate, corn syrup and butter. Whisk continuously and once melted remove from heat . Whisk vigorously for 1 minute to cool. Pour the chocolate over the chilled buttercream, rotate the pan to let the chocolate run across the entire surface. Refrigerate for at least an hour.

When ready to serve, remove from the refrigerator, let sit at room temperature for 10 to 15 minutes and then cut into bars with a warm knife.