

# LAYERED MINT SQUARES

## INGREDIENTS:

½ cup (1 stick) butter  
½ cup baking cocoa  
½ cup confectioners' sugar  
1 egg, beaten  
1 teaspoon vanilla extract  
2 cups graham cracker crumbs  
½ cup (1 stick) butter  
1/3 cup whipping cream  
1/8 teaspoon LorAnn Peppermint Oil  
3 cups confectioners' sugar  
¼ cup (1/2 stick) butter  
1 ½ cups (9 ounces) semi-sweet chocolate chips



## DIRECTIONS:

1. Combine ½ cup butter and the baking cocoa in a 2-quart saucepan. Heat until the butter melts, stirring frequently.
2. Remove from heat and stir in ½ cup confectioners' sugar, egg and vanilla; stir in graham crackers crumbs.
3. Press into the bottom of a greased 9" x 13" baking pan. Set aside.
4. Melt ½ cup butter in a small saucepan. Pour into a non-plastic mixing bowl and add cream and peppermint.
5. With an electric mixer on low speed, beat in 3 cups confectioners' sugar until smooth.
6. Spread mint mixture over graham cracker layer.
7. Chill for 30 minutes.
8. Melt ¼ cup butter and the chocolate chips in a saucepan over low heat.
9. Spread chocolate mixture over the mint layer.
10. Chill, covered for 1 to 2 hours. Cut into small squares.

Keep refrigerated until ready to serve. Makes 30 servings

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