

Whipped Peppermint Poke Brownies

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Ingredients:

1 box brownie mix (or your own mix)

2 cups powdered sugar

2 - 4 TBSP milk

4 TBSP butter, softened

1/2 tsp peppermint extract

2 - 4 drops red food coloring

5 Oreos

Directions:

*Preheat oven to 350 degrees. Grease a 8 X 8 baking dish.

*Mix your brownies as you normally would, or prepare the boxed mix according to the directions. Spread evenly into the pan and bake as directed.

*Remove from oven and cool completely. Place in the fridge.

*Crush the cookies. Set aside.

*Beat the powdered sugar, 3 TBSP milk, softened butter, peppermint extract and 2 drops red food coloring until fluffy and smooth. If needed, add the additional TBSP of milk and/or drop of red food coloring.

*Place the whipped frosting into a sandwich bag and seal.

*Remove the cooled brownies from the oven. Using the bottom of a thick wooden spoon, make about 25 holes in the brownies, don't break through to the bottom of the pan.

*Snip the corner of the sandwich bag and pipe the frosting down into each hole. Spread the remainder of the frosting over the top of the brownies. Top with the crushed cookies.

*Store, covered, in the fridge and bring to room temperature for serving.