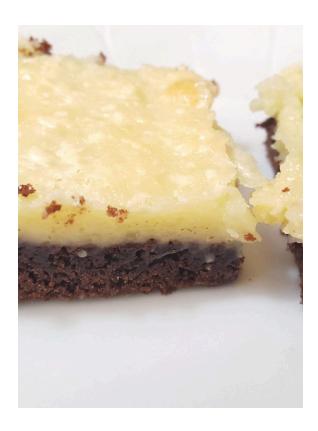
Heavenly Peppermint Brownies



OVEN - 350 degrees F
Grease a 9 x 13 - inch pan
Bake 40 - 50 minutes, or until
golden brown.

https://patriciaspatchwork.blogsp ot.com/2018/07/heavenly-pepper mint-brownies.html

Ingredients

Bottom Layer:

- 1 chocolate cake mix
- ½ cup butter, melted
- 1 egg
- ½ cup Ghirardelli peppermint chunks

Top Layer:

- 1 lb box (or 3-½ cups)
 powdered sugar
- 8 ounces cream cheese
- 2 eggs

Preparation

- 1. Preheat oven to 350 degrees. Grease a 9 x 13 inch pan.
- 2. Mix dry cake mix, butter, and 1 egg.
- 3. Add peppermint chunks.
- 4. Spread into bottom of the pan.
- 5. Beat powdered sugar, cream cheese, and remaining 2 eggs together.
- 6. Spread over bottom layer.

- 7. Bake 40 50 minutes, or until golden brown.
- 8. Cut into squares after cooled. Store in refrigerator.