

Heavenly Peppermint Brownies



OVEN - 350 degrees F

Grease a 9 x 13 - inch pan

**Bake 40 - 50 minutes, or until
golden brown.**

<https://patriciaspatchwork.blogspot.com/2018/07/heavenly-peppermint-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.