

# Mint Brownie Bites

Recipe featured in **Candy Coated Christmas**,  
courtesy of **Ree Drummond**

Special equipment:  
**a mini muffin pan**



Level: **Easy**  
Total: **35 min**  
Active: **20 min**  
Yield: **18 servings**

## Ingredients:

**Baking spray**

**2 ounces  
unsweetened  
chocolate**

**50 whole  
chocolate mints,  
such as Andes**

**1 stick plus  
1 tablespoon  
butter, softened**

**1 cup sugar**

**2 large eggs**

**3/4 cup  
all-purpose flour**

**1/4 teaspoon  
mint extract**

**1 ounce bittersweet  
chocolate,  
chopped fine**

## Directions:

Preheat the oven to 325 degrees F. Spray a 24-well nonstick mini muffin pan generously with baking spray.

Melt the unsweetened chocolate in a microwave-safe bowl in the microwave. Remove from the microwave and stir in 8 mints until all melted. Let cool slightly.

In the bowl of a stand mixer with the paddle attachment, cream 1 stick of the butter with the sugar. Beat in the eggs one at a time. With the mixer on low, slowly drizzle in the cooled chocolate mixture, mixing until combined. Add the flour and mix thoroughly. Scrape the sides of the bowl with a rubber spatula, add the mint extract and mix again.

Using a tablespoon or small cookie scoop, scoop the batter into the prepared mini muffin pan. Bake until the edges are set and a toothpick comes out clean, 11 to 15 minutes. Let rest in the pan 5 minutes and then turn upside down out of the pan and allow to cool.

Combine 30 to 36 mints in a microwave-safe bowl with the remaining 1 tablespoon butter and the bittersweet chocolate. Microwave and stir until melted and smooth.

Dip the brownie bites in the chocolate, concentrating on the top "cone" part. Allow to set for a few minutes. Chop the remaining mints and sprinkle them on the top. Set in the freezer for 10 minutes if you need them to set right away. **Yum!**

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