

MINT OREO FUDGE BROWNIES



Life & Sprinkles
BY TARYN CAMP

These are semi-homemade decadent fudge brownies which can also double as a St. Paddy's dessert. The key is the rich ganache topping! If you don't like mint Oreos, just swap them for the regular version.

INGREDIENTS

- 1 box of brownie mix + the ingredients listed on the top
- 1 pkg mint Oreo thins
- 1/2 c heavy cream
- 1/2 c dark chocolate chips

DIRECTIONS

1. Make the brownie mix and spread it into an 8" square pan lined with parchment and sprayed with baking spray. Press 16 mint Oreo thins into the batter. Bake at 350 for 30-35 minutes. Let them cool then top them with ganache.
2. For the ganache: Heat 1/2 c heavy cream in a bowl for approx 1-1.5 minutes in the microwave. It should be pretty hot. Add 1/2 c dark chocolate chips (or semisweet) into the cream. Let it sit for about 1 min then whisk until smooth. Pour over the brownies the sprinkle more crushed Oreos on top.
3. Let it set in the fridge for about 30 minutes. Before serving, let them get back to room temp!