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# Choco-Mint Bars II

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

## FIRST LAYER

**2 ounces unsweetened chocolate**

**1/2 cup butter**

**2 eggs**

**1 cup sugar**

**1/2 cup pecans, chopped**

## SECOND LAYER

**1 1/2 cups powdered sugar**

**3 tablespoons butter**

**2 to 3 tablespoons cream**

**1 teaspoon peppermint extract**

## THIRD LAYER

**3 ounces semi-sweet or unsweetened chocolate**

**3 tablespoons butter**

To make the first layer: In a saucepan melt the chocolate and butter. In a bowl, cream the eggs with the sugar. Add the flour and the chocolate mixture, mixing well.

Pour into an 8 x 8 inch pan. Bake at 350 degrees for 20 minutes. Turn off the oven and let sit an additional 5 minutes.

To prepare the second layer: In a bowl, cream the sugar and butter. Add the other ingredients and mix well. Spread on the cooled first layer. Chill. (This layer is prettier tinted green or red.)

For the third layer: Melt the chocolate and butter. Pour over the peppermint layer.

Yield: 16 bars

## Dessert

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*Per Serving (excluding unknown items): 4872 Calories; 358g Fat (63.8% calories from fat); 36g Protein; 422g Carbohydrate; 13g Dietary Fiber; 1277mg Cholesterol; 1968mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 Lean Meat; 70 Fat; 25 1/2 Other Carbohydrates.*