

## AFTER8 MINT BROWNIES

### INGREDIENTS

1/3 cup Dutch-processed cocoa  
1/2 cup plus 2 tablespoons boiling water  
2 ounces unsweetened chocolate, finely chopped  
4 tablespoons (1/2 stick) unsalted butter, melted  
1/2 cup plus 2 tablespoons vegetable oil  
2 large eggs  
2 large egg yolks  
2 teaspoons vanilla extract  
2 1/2 cups sugar  
1 3/4 cups unbleached all-purpose flour  
3/4 teaspoon table salt  
6 ounces bittersweet chocolate, cut into 1/2-inch pieces  
1 box (approximately 30-32) After8 mints  
Powdered sugar, for dusting (optional)

### DIRECTIONS

Heat oven to 350F. Make a foil sling for your 13 x 9 inch pan. Spray with nonstick cooking spray.

Whisk cocoa and boiling water together in large bowl until smooth. Add unsweetened chocolate and whisk until chocolate is melted. Whisk in melted butter and oil. Add eggs, yolks, and vanilla and continue to whisk until smooth and homogeneous. Whisk in sugar until fully incorporated. Add flour and salt and mix with rubber spatula until combined. Fold in bittersweet chocolate pieces.

Scrape half of the batter into prepared pan. Lay down a single layer of the After8 mints, covering as much of the surface as possible (it's ok if there are small gaps though; they will melt anyway). Top with remaining half of batter and bake until toothpick inserted halfway between edge and center comes out with just a few moist crumbs attached, 30 to 35 minutes. Transfer pan to wire rack and cool 30 minutes.

Lift brownies from pan using the foil sling. Return brownies to wire rack and let cool completely, about 1 hour more. Cut into 2-inch squares sprinkle with powdered sugar (optional) and serve.