



Betty
Crocker®

Chocolate Mint Pinwheels

Prep Time: 30 Min
Start to Finish: 3 Hr 20 Min

1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
1/2 cup butter, softened
1 egg
1/4 cup unsweetened cocoa
2 tablespoons Gold Medal® all-purpose flour
1/2 teaspoon mint extract
1 to 2 drops Betty Crocker® green gel food color

1. In large bowl, stir cookie mix, melted butter and egg until dough forms. Divide dough in half. Stir cocoa into one half. Stir flour, mint extract and food color into other half. Place chocolate dough on waxed paper 17 x 12-inches. Top dough with second sheet of waxed paper. Repeat with green colored dough.

2. Remove top sheet of waxed paper from chocolate dough. Using waxed paper to lift green dough, invert onto chocolate dough. Roll doughs up together tightly, beginning at long side. Wrap tightly in waxed paper; freeze at least 2 hours or until very firm.

3. Heat oven to 375° F. Unwrap dough; cut into 1/4-inch slices. Place slices about 2 inches apart on ungreased cookie sheet. Bake 9 to 11 minutes or until set. Cool 2 minutes; remove from cookie sheet to wire rack.

Makes 4 dozen cookies

2010 © and ®/™ of General Mills



Betty
Crocker®

Chocolate Mint Brownies

Prep Time: 20 Min
Start to Finish: 3 Hr

Brownie Base
1 box (1 lb 2.4 oz) Betty Crocker® Original Supreme Premium brownie mix
Water, vegetable oil and egg called for on brownie mix box

Filling
2 1/2 cups powdered sugar
3 tablespoons butter or margarine, softened
3 tablespoons whipping cream
2 oz cream cheese, softened (from 3 oz package)
1/8 to 1/4 teaspoon mint extract
2 drops Betty Crocker® green gel food color
2 pouches (7 oz each) Betty Crocker® Brownie Toppers® dark chocolate topping

1. Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 9-inch square pan with shortening or cooking spray. (For easier cutting, line pan with foil, then grease foil on bottom only of pan.) Make and bake brownie mix as directed on box. Cool completely, about 1 hour.

2. In large bowl, beat filling ingredients with electric mixer on medium speed until smooth. Spread over cooled brownies. Refrigerate about 1 hour or until set.

3. Carefully spread brownie topping over filling. Refrigerate about 30 minutes or until topping is set. Before cutting into bars, let stand 10 minutes at room temperature. For bars, cut into 5 rows by 4 rows. Store covered in refrigerator.

Makes 20 brownies

2010 © and ®/™ of General Mills

