



## LAYERED DARK CHOCOLATE BROWNIES WITH PEPPERMINT PECAN FROSTING

- 1 pkg (14 oz) **TSG Breathtaking Deep Chocolate Brownie Mix**
- 2 eggs
- ½ cup (1 stick) butter
- 1 pkg **TSG Peppermint Kiss Cheeseball Mix**
- 1 pkg (8 oz) reduced fat cream cheese, softened
- ⅓ cup finely chopped toasted pecans or macadamia nuts

1. Preheat oven to 375°F. Generously grease a 9x13 baking pan.
2. Prepare brownie mix as package directs. Spread batter evenly in pan. Bake 12 -14 minutes only. Cool completely in pan.
3. While brownies cool; set aside 1 Tbsp peppermint cheeseball mix coating. Stir remaining coating and the flavor packet into softened cream cheese along with the nuts.
4. Cut brownies to make 18 pieces (3 across x 6 lengthwise). Remove from pan and frost 9 pieces. Top each with the remaining 9 pieces and frost the top of each.  
Sprinkle with reserved peppermint cheeseball mix.

Makes 9 double-layered frosted brownies

Variations:

\*Serve single-layer, thin brownies frosted on top only (makes 18)

\*Bake brownies in a 9x9 pan for 20-25 minutes or until toothpick inserted comes out clean. Cool completely then cut into 9 squares. Generously frost just the top of each brownie.

**DESSERT**