



Chocolove
X O X O X

Dark Chocolate Peppermint Bars



Average



1 hour



9-16 Bars

Indulge in the festive flavors of rich, fudgy brownies topped with a creamy peppermint frosting and a delightful holiday touch. Perfect for any celebration, these bars are as easy to make as they are to enjoy, ready in just over an hour!

DARK CHOCOLATE BROWNIES

- 2 bars [Chocolove Strong Dark Chocolate](#)
- 1/2 c butter, cubed
- 1/2 tsp fine salt
- 1 1/2 tsp espresso powder
- 1 tsp vanilla extract
- 2 large eggs, room temp
- 3/4 c light brown sugar
- 1/2 c granulated sugar
- 3/4 c all purpose or gluten free 1:1 flour

SPECIAL EQUIPMENT

- 8x8 inch square metal baking pan
- Electric hand mixer or stand mixer
- Optional: Piping bag

PEPPERMINT CREAM TOPPING

- 1/2 c unsalted butter, softened
- 4 oz cream cheese (brick style), softened
- 3 c powdered sugar
- 1/2 tsp peppermint extract
- 1/2 tsp vanilla extract
- Pinch of salt
- 2-3 tbsp whole milk
- 9-16 [Chocolove Dark Chocolate Peppermint Crème Trees](#)
- Optional: sprinkles or crushed peppermint pieces

DARK CHOCOLATE PEPPERMINT BARS

Preparations:

- Preheat the oven to 350°F
- Grease an 8x8 inch square baking pan and line with parchment paper, allowing the paper to hang over each side. Set aside.

Make the Brownie Batter

- Break apart the chocolate bars and place in a heat safe bowl along with the cubed butter and salt.
- Place the bowl over a pot with ~1 inch of simmering water, stirring occasionally until melted and smooth.
 - Alternative: Microwave in 20 second increments, stirring in between
- Remove from heat and stir in the espresso powder and vanilla extract. Set aside.
- In a large mixing bowl, vigorously whisk the eggs and sugars together until the sugars have dissolved (~1.5-2 minutes).
- Pour the chocolate mixture into the bowl and whisk to combine (the chocolate should be warm but not hot)
- Add the flour and gently fold together with a rubber spatula.
- Pour the batter into the prepared baking pan and smooth the top.

Bake the brownies:

- Bake on the center rack of the oven for 22-27 minutes.
- Allow to fully cool in pan before carefully removing with the parchment paper.

Make the Peppermint Cream:

- Whip the butter and cream cheese together with a hand mixer or stand mixer until completely smooth.
- Add half of the powdered sugar along with the peppermint extract, vanilla extract and salt. Mix until smooth and incorporated.
- Add the other half of the powdered sugar and 2 tbsp of milk. Mix again until smooth and fluffy.
- Add an additional tbsp of milk if the mixture is still too thick and add a little additional powdered sugar if the mixture is too thin.

Frost/Garnish the brownies:

- Pipe or spread the peppermint cream frosting on the brownies
- Top each brownie with a Chocolove Dark Chocolate Peppermint Crème Tree
- Optional: Add additional festive sprinkles or crushed peppermint pieces.