

Peppermint Squares



When I hear that someone is 'known' for something, visions of mischief generally come to mind. This time however, the vision materialized into something sweet with a hint of peppermint, and that 'someone' is our own Elsie Whitman. Now I understand Elsie makes these delights for many functions. Well, I must be traveling in the wrong circles, because I would have remembered these. Did I mention the base is a brownie? Think of After 8 mints on a much higher level. Yes, I'm smiling. Elsie, you have spoiled me.

Base:

1/2 cup butter or margarine, melted
1 cup white sugar
2 eggs
1/4 tsp peppermint extract
2 squares unsweetened chocolate, melted
1/2 cup flour
1/4 tsp salt
1/3 cup chopped walnuts, optional

Filling:

1 cup icing sugar
2 tbsp butter or margarine, softened
1 tbsp cream
1/4 tsp peppermint extract

Topping:

1 square unsweetened chocolate, melted
1 tbsp butter or margarine, melted

Preheat oven to 375*. Grease an 8 inch square pan and set aside.
Beat together the melted butter or margarine, and the sugar.
Add eggs, one at a time until combined.
Mix together flour and salt, and add to the butter mixture.
Fold in walnuts if using.
Pour batter into the prepared pan, and bake for 25 minutes.
Cool completely before adding the filling.

In a small bowl beat together icing sugar, softened butter or margarine, peppermint extract and cream.
Beat until smooth and fluffy.
Spread evenly over the cooled base.
Let set in the fridge while the topping is prepared.

Mix melted chocolate together with the melted butter or margarine.
Pour over the chilled filling, and smooth with a spatula.
Return to the fridge for five minutes before cutting into squares.

Store in a covered container in the fridge.

Note: Unsweetened cocoa powder may be used in place of unsweetened chocolate baking squares using this formula:

For each square (1oz) of baking chocolate, mix together 3 tbsp of cocoa powder with 1 tbsp melted butter or shortening.

Submitted by Elsie Whitman

Originally from the South Shore community of Pine Grove, Elsie came to the Village as a young girl of 10. Lawrencetown has been her home ever since.