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Mint Avalanche Brownie Push-Pops (makes 24 bites/8 push-pops)

INGREDIENTS

Brownie Bites:

- 10 Tbsp Organic Salted Butter
- 1 Heaping Cup Organic Cane Sugar
- 2/3 Cup Organic Cacao Powder
- 2 tsp Non-GMO Vanilla Extract or Pure Maple Syrup
- Pinch of Salt (I prefer Pink Himalayan or Sea Salt)
- 2 large Eggs
- 1/2 Cup Organic All-purpose Flour (little less for gooier brownies)

Frosting:

- 1 Cup sifted Organic Powdered Sugar
- 1 Stick Organic Salted Butter
- ½ tsp-1 tsp Pure Peppermint Extract (I recommend Watkins Brand)
- All-natural Green Food Coloring *optional* (I recommend Watkins Brand)

ADDITIONAL MATERIALS NEEDED

- Push-pop Containers (can be found on Amazon)
- Push-pop Stand *optional* (can be found on Amazon)

DIRECTIONS

1. Grease mini muffin tin(s) & preheat oven to 350 F.
2. In a medium saucepan, melt butter over medium heat. Stir in the sugar, cacao powder, vanilla (or pure maple syrup) & salt. Remove from heat & let cool for 5 minutes.
3. Quickly whisk in the eggs until well combined. Add flour & stir until just combined/no flour remains.

4. Scoop batter into the pan *a small cookie dough scoop works well* (fill to top) & bake for 11-12 minutes/until brownies are set & tops are cracked & shiny. While brownies are baking, prep the push-pop containers by removing the lids & setting them up in a push-pop stand (if using).
5. Let brownies cool in pan for 10 minutes & then remove them by carefully popping them out with a spoon around the edges.
6. While brownies are cooling, whip the butter in a stand mixer with the whisk attachment or paddle attachment or with a hand mixer for about 3 minutes, scraping down the sides as needed, until it turns whitish in color.
7. With mixer off, add powdered sugar. Mix together, slowly increasing mixer speed until on high & allow to mix for about one minute, or until powdered sugar is fully incorporated, scraping down sides as needed.
8. Add ½ tsp peppermint extract & mix for about 30 seconds. Add more as needed until desired taste is reached.
9. Add in desired amount of coloring & mix until fully incorporated. Transfer frosting to a piping bag or heavy-duty zip lock bag.
10. When brownies are fully cooled, put one at the bottom of each container & top with a dollop of frosting, repeating until 3 brownies are in each container. Then, add a final smaller dollop of frosting on the very top & put lid on securely, making sure to lock it in place.