

CHOCOLATE MINT PARFAIT BARS

BASE:

- 1 chocolate cake mix
- 1/3 c. butter, softened
- 1 egg
- 1/4 t. peppermint extract

FILLING:

- 1 envelope unflavored gelatin
- 1/4 c. boiling water
- 4 c. powdered sugar
- 1 c. butter, softened
- 1/4 t. peppermint extract
- 2-3 drops of green food coloring

FROSTING:

- 2 c. semi-sweet chocolate chips
- 6 T. butter

Preheat oven to 350 degrees. Grease a 15 x 10 jelly roll pan.

In a large bowl, combine all base ingredients at low speed until crumbly. Press in bottom of prepared pan. Bake at 350 degrees for 10 minutes. Cool completely.

Dissolve gelatin in boiling water; cool.

In a large bowl, combine softened gelatin, 2 c. of the powdered sugar, butter, peppermint extract, and food coloring; beat 1 minute at medium speed until creamy. Blend in remaining 2 cups powdered sugar. Spread evenly over cooled crust.

In a small saucepan, blend chocolate chips and butter over low heat, stirring constantly until chocolate and butter are almost melted. Remove from heat and continue stirring until both are completely melted. Spread evenly over cooled cookie filling. Chill until firm.

Remove from refrigerator 20 minutes before cutting into bars or squares.

