CHOCOLATE MINT FUDGE BARS

INGREDIENTS

2 sticks unsalted butter, softened
1/2 cup brown sugar, packed
2 cups all-purpose flour
1/2 tsp salt
1 cup bittersweet chocolate chips
1 14 oz can sweetened condensed milk
1 1/2 cups Andes Creme de Menthe Chocolate Mint Baking Chips
1 cup semi-sweet chocolate chips
1 cup mint M&Ms

DIRECTIONS

Preheat oven to 350F. Make a foil sling for your 9x13 baking dish and spray with baking spray.

n the work bowl of your stand mixer, cream together butter and brown sugar. Beat in flour and salt until nice and crumbly. Reserve 3/4 cup of the crumb mixture and press the remaining onto bottom of prepared baking dish. Bake for 10-12 minutes or until golden brown.

Meanwhile, combine sweetened condensed milk and bittersweet chips in a microwave safe dish and heat on medium heat, in 30 second intervals in microwave until chips are melted. Alternatively, you can use a metal bowl over s lightly simmering pot of water. Stir until smooth. Pour over hot crust and spread until even. Sprinkle Andes chips on top of the chocolate layer, followed by the reserved crumb mixture over chocolate mixture. Finally, sprinkle with 1 cup mint M&Ms.

Bake for an additional 25-30 minutes or until set. Cool for a minimum of 2 hours before removing from the pan with the sling and cutting into bars.