

MINT CHOCOLATE BROWNIE BITES (gluten free)



These adorable mint-chocolate brownie bites are slightly chewy, super chocolatey, and decorated for Christmas! They're delicious with or without the frosting, and they stay moist for days. If you need a crowd-pleasing dessert for Christmas Eve, a party, or a holiday work function, this is it. These also make great gifts...but be sure to bake some for yourself and your family too!

Makes: 25 brownie bites

INGREDIENTS:

Dry Mixture:

1/3 cup brown rice flour
1/3 cup white rice flour
½ cup unsweetened cocoa powder
¼ tsp. salt
¼ tsp. baking powder
½ tsp. xanthan gum

Wet Mixture:

1 stick butter
1/3 cup granulated sugar
2/3 cup dark brown sugar
1 Tbsp. water
1 tsp. vanilla
1 large egg

Add-Ins:

1/3 cup semi-sweet mini-chocolate chips
¼ cup Andes mint baking chips

Frosting: (optional)

½ batch of my Vanilla Buttercream Frosting
Green food coloring

GETTING READY

1. Set out an 8x8 baking pan.
2. Cut parchment paper to fit 8x8 pan with a little bit hanging over the edge on two sides. (Approximately 7 ½ x 15). Two sides of the pan will be uncovered, and you should grease these sides.
3. Set out egg to bring to room temp.
4. Put small saucepan onto stove.
5. Preheat oven to 325°.

LET'S GET STARTED

1. In small saucepan, melt butter on low temperature.
2. Add in brown sugar, granulated sugar, and water. Stir until smooth.
3. Remove from stove and set aside to cool.
4. To a medium-sized mixing bowl, add your dry ingredients including: brown rice flour, white rice flour, cocoa powder, salt, baking powder, and xanthan gum. Whisk well. Set aside.
5. When butter/sugar mixture is mostly cooled, add in vanilla and egg.
6. Stir until thoroughly combined.
7. Add this wet mixture into the dry mixture. Stir thoroughly.
8. Add chocolate chips and Andes baking chips. Stir well.

9. Spread into pan, making sure that batter is level.
10. Bake 35 minutes. Don't overcook!
11. Remove from oven. Set on cooling rack. Brownies will be very soft until fully cooled.
12. Cool brownies completely (at least 3 hours) before frosting or slicing. This will ensure that they are firm enough to cut neatly. (This is a great time to make your frosting! See my recipe for Vanilla Buttercream Frosting.)
13. To remove brownies from pan, first run a knife along the two sides that don't have parchment, then carefully lift out of pan using parchment edges. For unfrosted brownie bites, cut 5 rows x 5 rows (if trimming edges), or 6 rows x 6 rows (if not trimming edges). For frosted brownie bites, do not cut until frosted (see directions below).

If frosting your brownie bites, continue with the following directions...

14. Using a little of your frosting, prepare 2 small pastry bags (one with green frosting, one with white) with a number 3 decorator tip. These are only used for piping decorations so only put a small quantity of frosting into the bags.
15. Trim a tiny bit off all 4 sides of brownies to make nice, neat edges.
16. Slice your square into 2/5 and 3/5 portions (you will be making 5 even rows).
17. Frost one portion green, and the other white, as follows: First do a very thin "crumb coat". This thin layer will catch the crumbs before the "real" frosting goes on.
18. Set in fridge for 20 minutes for frosting to firm up.
19. Remove from fridge and apply final frosting layer to each piece.
20. Return to fridge for 20 more minutes (frosting needs to firm up to cut neatly).
21. Remove from fridge and cut brownies into neat squares. You can slice your smaller piece in half lengthwise, and the larger piece into thirds lengthwise. Turn and cut into 5 pieces going the other direction (total of 25 brownie bites).
22. Cleaning your knife between cuts will help keep crumbs off the frosting. Brownies will be firm because they are cold, but will soften when thawed.
23. Pipe on decorations (white on green/green on white).
24. Thaw fully before serving.
25. Store, covered, in air-tight container.

Tip: *Make these brownie bites with or without frosting, or prepare an assortment to please everyone!*