

# Blommer's Red Glitter Mint Brownies

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## Ingredients

2 oz or 1/4c	Butter or shortening
2 oz or 1/4c	Vegetable oil
6.5 oz or 3/4c	Sugar
1 large	Egg
1 large	Egg yolk
2.2 oz or 1/4c + 1 tbsp	All-purpose flour
1.70 oz or 3 tbsp + 1/2 tsp	Blommer Redwood Cocoa
1/4 tsp	Salt
20 drops	Peppermint oil
Garnish	Provident Red Glitter Mint discs

## Directions

1. Preheat oven to 350°F.
2. Grease 8x8 pan, line with parchment (bottom and two sides), and grease parchment.
3. Melt butter/shortening with vegetable oil in the microwave.
4. Whisk sugar with melted fat mixture.
5. Whisk in egg and yolk, being careful to fully emulsify without incorporating much air.
6. Sift dry ingredients over wet mix, carefully fold together until completely uniform.
7. Spread evenly into prepared pan.
8. Bake in preheated oven for 20 minutes or until edges are set.
9. Cool in pan. Once cooled, slice into squares and drizzle with melted Provident Red Glitter Mint. Let set before serving.



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