

Chocolate Mint Skillet Brownie

*To celebrate on February 19,
National Chocolate Mint Day.
This yummy treat is a one-bowl
recipe and doesn't need a
mixer!*

Prep time: 5 minutes

Cook time: 35 minutes

Serve: 2-4



Ingredients

- 2/3 cup granulated sugar
- 1/3 cup unsweetened cocoa powder
- pinch of kosher salt
- 6 tablespoons unsalted butter, melted
- 1 large egg
- 1/4 cup all-purpose flour
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon peppermint extract (optional)
- *cup Nestle Toll House DelightFulls Dark Chocolate Morsels with Mint Filling, plus extra for garnish Additionally*
- vanilla ice cream
- prepared chocolate or hot fudge sauce

Instructions

Preheat the oven to 325 degrees F and lightly mist a 6-inch cast iron skillet with non-stick spray.

Place the sugar, cocoa, and salt in a small mixing bowl and whisk to combine.

Stir in the melted butter, followed by the egg. Once the egg has been fully incorporated, stir in the flour and extract(s). Fold in the morsels and transfer the batter to the prepared skillet.

Bake for 30-35 minutes, or until the edges are set but the center is still a bit soft. Cool for 20 minutes, top with ice cream and sauce, and enjoy!