MINT BROWNIES

- 1 CUP MELTED BUTTER
- 2 CUPS SUGAR
- 3 SQUARES UNSWEETENED CHOCOLATE
- 4 EGGS

COMBINED 1-1/2 CUP FLOUR, 1/2 TEAS SALT; SIFT

BLEND BUTTER AND SUGAR, ADD EGGS, BEAT WELL. MELT CHOCOLATE AND ADD SLOWLY. ADD DRY INGREDIENTS AND 3/4 CUP CHOPPED NUTS. ADD 1/4 to 1/2 TEAS PEPPERMINT EXTRACT

BAKE IN GREASED PAN. BAKE AT 350° FOR THIRTY MINUTES FROST WHEN COOL