Peppermint Brownie Cake

INGREDIENTS:

- 1/2 cup butter
- 4 oz. unsweetened baking chocolate
- 1 1/4 cups flour
- 3/4 teaspoons baking powder
- 1/2 teaspoon salt
- 3 eggs
- 1 1/3 cups granulated sugar
- 1 teaspoon vanilla
- 1 1/4 cups of peppermint patties (quartered)
- 1 tub of pre-made chocolate frosting
- 3-4 candy canes to decorate with as desired.

DIRECTIONS:
- Preheat oven to 325F degrees
- Cut parchment paper to fit in the bottom of a 9-inch round cake pan.
- Liberally grease bottom and sides of pan, and place parchment paper in bottom.
- Melt butter and unsweetened chocolate in a small bowl using the microwave in 30 second increments and stirring in between.
- Allow this to cool slightly while you prepare other ingredients.
- In a medium bowl, stir the flour, baking powder and salt together.
- Cut peppermint patties into quarters,
- In a large bowl, beat eggs, sugar and vanilla together for about one minute.
- Add melted chocolate and beat on low until well combined.
- Beat in the flour mixture.
- Stir peppermint patties in using a spoon.
- Pour batter into pan, smoothing the top, and bake for 30-35 minutes.
- Be careful to not over-bake.
- Remove from oven and allow cake to cool for about 10 minutes, this will allow the peppermint patties to harden up a little.
- Run a small knife around the edge of the pan and tip cake over onto a cake rack.
- Remove parchment paper and allow cake to cool completely.
- Spoon tub of frosting into a small bowl and melt in microwave for 20-30 seconds.
- Stir and pour over cooled cake. Do this while the cake is still on the cake rack, with a plate underneath to catch the drips. You will not need to use the entire tub of frosting to cover the cake. I placed my leftovers in a zip top bag, clipped a corner and made fun zig zags on the plates I used to serve the cake. You could also dip graham crackers or apple slices in it...for a little post-cake-making snack!!! YUM!
- Sprinkle with crushed candy canes and ENJOY!!!