

CREME DE MENTHE SQUARES

FIRST LAYER:

- 1/2 CUP BUTTER
- 1 CUP SUGAR
- 4 EGGS
- 1 CUP ALL-PURPOSE FLOUR
- 1/2 TEASPOON SALT
- 1 TEASPOON VANILLA
- 1 CAN (1 POUND) CHOCOLATE SYRUP

350 degree oven
9x13 pan

Combine first 3 ingredients in a mixing bowl. Add flour, salt, vanilla and syrup. Beat well. Pour into an ungreased 9x13 inch baking pan and bake at 350 degrees for 30 minutes. Cool in pan.

SECOND LAYER:

- 1/2 CUP BUTTER
- 2 CUPS CONFECTIONERS SUGAR
- 2 TABLESPOONS CREME DE MENTHE (purchase at a liquor store)

Combine ingredients for the second layer. Beat well. Spread evenly over cooled cake layer. Refrigerate until firm.

THIRD LAYER:

- 1 6-OUNCE PACKAGE SEMI-SWEET CHOCOLATE BITS (1 CUP)
- 6 TABLESPOONS BUTTER

Melt together chocolate bits and butter. Pour over second layer. Refrigerate to cool. At room temperature, cut into 1 inch squares. Yield: about 60

You can use a jelly roll pan (cookie sheet with sides) instead of a 9 x13 pan which will yield thinner squares. You will need to **change the second layer** to:

- 3/4 CUP BUTTER
- 3 CUPS CONFECTIONERS SUGAR
- 3 TABLESPOONS CREME DE MENTHE

FROM MOM'S KITCHEN—KAREN CALDWELL