

Creme de Menthe Maize

1st Layer - Chocolate Brownie

1 cup sugar -

½ cup margarine -

4 eggs (beaten) -

1 cup all purpose flour -

½ teaspoon salt -

1 can Hershey's Syrup -

1 teaspoon vanilla -

½ cup chopped walnuts -

Mix all ingredients together and pour into a 9 x13 greased pan then bake at 350 ° for 30 minutes.

2nd Layer - Creme de Menthe

½ cup margarine -

2 cups confectioner's sugar -

4½' tablespoons creme de menthe and several drops of milk if necessary -

Mix and spread over brownie layer when brownie is cool.

3rd Layer - Chocolate Icing

6oz chocolate chips -

6 tablespoons margarine -

Melt together chocolate chips and margarine in micro and mix well, cool slightly and spread over mint layer.

Refrigerate and cut into squares.

Contributed by: June Murphy