

Russell Stover

# White Chocolate Mocha Peppermint Brownies

The BEST peppermint brownie recipe! With crispy edges, fudgy centers, and cool peppermint toppings, these homemade brownies will disappear in no time.

More recipes at [russellstover.com](http://russellstover.com)



Makes approx. 12 bars

## INGREDIENTS

### Brownies

- 1/2 cup almond flour
- 1/4 cup cocoa powder
- 1/2 cup sweetener
- 1/2 teaspoon baking powder
- 2 tablespoon instant coffee
- 10 tablespoon butter (optional)
- 2 oz. chopped chocolate
- 2 eggs, room temperature
- 1/2 teaspoon vanilla extract
- 1 teaspoon peppermint extract

### Peppermint Chocolate Ganache

- 1 cup heavy cream
- 1 cup chocolate chips
- 1 teaspoon peppermint extract

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## INSTRUCTIONS

### Brownies

Preheat oven to 350 degrees.

Melt butter and chocolate in microwave safe bowl, whisking until smooth and combined.

Bake in a parchment lined pan for 25-25 minutes until a toothpick comes out clean.

### Peppermint Chocolate Ganache

Microwave heavy cream until almost boiling.

Remove from microwave, add in chocolate chips, and cover for 3 minutes.

Uncover and whisk until smooth, then add in your peppermint extract.

Frost cool brownies with peppermint chocolate ganache and top with chopped [Russell Stover White Chocolate Peppermint Candies](#).

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