**Dark Chocolate Peppermint Brownies**

Makes 24 **Arnold Eric Wong**

Note: Make a day before serving

1 1/2 cups flour

3/4 cup unsweetened cocoa powder

1/2 teaspoon salt

1/4 teaspoon baking powder

1 cup unsalted butter

6 ounces bittersweet chocolate, finely chopped

1 1/2 cups sugar

5 large eggs

1 1/2 teaspoons vanilla extract

1 teaspoon peppermint extract

5 ounces dark chocolate, finely chopped

Coarsely crushed peppermint candies, very fine pieces sifted out

 Preheat oven to 300°. Grease a 9- by 13-in. baking pan; set aside. Sift together flour, cocoa, salt, and baking powder into a bowl.

 Microwave butter and bittersweet chocolate in a medium glass bowl on medium setting, stirring often, until melted and smooth, about 1 1/2 minutes.

 Whisk together sugar and eggs in a large bowl until blended. Add extracts and whisk to blend. Stir melted chocolate mixture into egg mixture. Gently fold in flour mixture with a plastic spatula until no streaks remain. Pour batter into prepared pan and spread evenly.

 Bake brownies until a toothpick inserted 2 in. from edge comes out with a few crumbs, about 200 to 212-degrees or 20 minutes.

 Melt the dark chocolate in microwave on low setting, stirring occasionally. Put chocolate in a resealable plastic bag, snip off a small corner tip, and drizzle half over brownies. Sprinkle with candies and drizzle with remaining chocolate. Let cool until chocolate sets, 25 minutes, then cut into squares.