

## Chocolate Mint Parfait Bars

Elizabeth Clark's



### BASE:

1 package chocolate mint cake mix (plain chocolate will do fine also)

1/3 cup margarine, softened

1 egg

- Grease a 15x10 inch jelly pan. Can use a 9x13 so they aren't so thin. In a large bowl, combine all base ingredients at low speed until crumbly. Press in bottom of prepared pan. Bake at 350 degrees for 10 minutes. Cool.

### FILLING:

1 cup unflavored gelatin

1/4 cup boiling water

4 cups powdered sugar

1/2 cup margarine, softened

1/2 cup shortening

1/2 teaspoon peppermint extract

2-3 drops green food coloring

- Dissolve gelatin in boiling water; cool. In a large bowl, combine softened gelatin, 2 cups of the powdered sugar, margarine, shortening, peppermint extract, and food coloring; beat 1 minute at medium speed or until smooth and creamy. Beat in remaining 2 cups powdered sugar until smooth. Spread evenly over cooled crust.

### FROSTING:

1 12 ounce package semi-sweet chocolate chips

3 tablespoons margarine

- In small saucepan, blend chocolate chips and margarine over low heat (or use microwave) until chocolate melts, stirring occasionally. Spoon evenly over filling, spread frosting. Chill until firm and cut into bars.

Makes about 48 bars.

