

CHOCOLATE MINT ROLL

Submitted By: Michelle Gulick

- 1 box **TSG Breathtaking Deep Chocolate Brownie Mix**
- 2 eggs
- 1/4 cup butter
- 1 container Extra Rich Cool Whip
- 1/4 tsp peppermint extract
- 3 drops green food coloring
- 1/3 cup mini semisweet chocolate chips
- powdered sugar
- 1/4 cup **TSG Hint of Mint Chocolate Dessert Topping**

1. Preheat oven to 375°F. Line jelly roll pan or edged cookie sheet with foil or parchment.
2. Combine brownie mix, eggs, and butter. Spread evenly in pan. Bake 12-17 minutes or until toothpick comes out clean. Dust cake with powdered sugar. Invert onto a towel and roll. Allow to cool completely.
3. For filling: gently fold peppermint extract, green food coloring and chips in to the whipped cream. Unroll cake and spread filling within ½ inch of all edges. Roll cake again. Cover and refrigerate for at least an hour.
4. When ready to serve, gently warm chocolate dessert topping in microwave. Drizzle over cake. Slice and serve.