

## CHOCOLATE MINT PARFAIT BARS

Makes 48 bars.

### Base:

1 pkg. pudding-included chocolate mint cake mix  
1/3 cup margarine or butter, softened  
1 egg

### Filling:

1 env. unflavored gelatin  
1/4 cup boiling water  
4 cups powdered sugar  
1/2 cup shortening  
1/4 tsp. peppermint extract  
2 to 3 drops green food coloring  
6-ounce pkg. (1 cup) semi-sweet chocolate chips  
3 Tbsp. margarine or butter

Heat oven to 350. Grease 15 x 10 jelly roll pan. In large bowl, combine all base ingredients at low speed until crumbly. Press in bottom of prepared pan. Bake at 350 for 10 min. Cool

Dissolve gelatin in boiling water; cool. In large bowl, combine softened gelatin, 2 cups powdered sugar, shortening, peppermint extract and food coloring; beat one minute at medium speed or until smooth and creamy. Blend in remaining 2 cups powdered sugar until smooth. Spread evenly over cooled crust. In small saucepan, blend chocolate chips and margarine over low heat until chocolate melts, stirring constantly. Spoon evenly over filling: spread frosting. Chill until firm; cut into bars.

For some reason the cream layer got too thick for me, so I added some  $\frac{1}{2}$  &  $\frac{1}{2}$  to it. Milk would have prob done just as well.