

## Drizzled Chocolate Mint Bars

- 1 cup chipits
- ¼ margarine
- Peppermint Extract
- ¼ cup icing sugar
- 1 egg
- 1 ½ cup graham wafer crumbs
- ½ cup chopped walnuts
- ¼ margarine
- 2 cups icing sugar
- 2 tbsp milk

Melt chipits and 1/4 cup margarine in double boiler.

Add peppermint extract (to taste). Reserve 1/4 for top drizzle.

Add 1/4 cup icing sugar and egg to remaining chocolate mixture.

Beat well.

Stir in graham wafer crumbs and nuts.

Press into 8 inch pan. Chill.

Cream 1/4 margarine, 2 cups icing sugar and milk until fluffy.

Add green food colouring if desired.

Spread evenly over chilled chocolate base.

Drizzle with reserved chocolate mixture. Chill until firm & cut into bars.