Crème de Menthe Bars

1 ¼ c butter

½ c unsweetened cocoa powder

3 ½ c powdered sugar

1 egg

1t vanilla

2c crushed graham crackers

1/3 c green crème de menthe

1 ½ c chocolate chips

Bottom Layer:

In sauce pan melt ½ c butter and cocoa, blend well. Remove from heat and add ½ c p. sugar, egg and vanilla. Stir in crumbs. Press into an ungreased 9x13.

Middle Layer:

Melt ½ c butter. In mixing bowl mix melted butter and crème de menthe. On low speed slowly add 3 c p. sugar until smooth. Spread over bottom layer. Chill 1hr.

Top Layer:

In sauce pan combine ¼ c butter and choc chips, melt over low heat. Spread over mint layer. Chill 2hrs.

Cut into ½” squares.