

America's #1 After-Dinner Mint Is Now A Baking Chip

(NAPSA)—Dessert lovers now have a new way to indulge. America's favorite after-dinner mint is now available as a baking chip—enhancing any dessert with a delectable flavor combination of mint and chocolate.

Andes Crème de Menthe Baking Chips are made from the famous three-layer pieces giving desserts the same look and taste as the traditional mints. The chips are available at major retailers, with a suggested retail price of \$2.49 for a 10-ounce bag.

The new baking chip can be used to add a taste of mint to a variety of desserts, including Marbled Andes Brownies.



MARBLED ANDES BROWNIES

**1 package (19.8 to 23.7 oz.)
brownie mix**

**2 cups Andes Baking Chips
or 2 packages (4.67 oz.
each) Andes Creme De
Menthe Thins**

1. Grease bottom only of 13x9 inch baking pan. Prepare brownie mix as directed on package. Spread into pan.

2. Bake as directed. Immediately place Andes Candies on surface of hot brownies. Allow to stand 2 to 3 minutes or until candies are melted.

3. Using knife or metal spatula, gently swirl together melted candies to cover entire surface of brownies. Cool 2 hours or until slightly set. Cut into bars. Makes 2 doz.

To learn more, visit the Web site at www.tootsie.com.