

Party-Ready Mint Brownie Bites, with ganache

I had to make a ton of bite-sized desserts for a big party last weekend, but I knew I would be out of town until just before the event. So I made these [two-bite mint brownies](#) before I left. Once they'd cooled completely, I wrapped them (uncut) first in plastic wrap and then in a tight layer of aluminum foil. The day before the party, I let them defrost on the counter overnight, then cut them into 1" squares.

For the ganache:

1/2 cup heavy cream

6 ounces dark or semisweet chocolate, finely chopped

In a medium saucepan, bring the heavy cream just to a simmer. Add the chocolate, remove from the heat, and let sit, covered, for 5 minutes. Stir with a heatproof spatula, slowly and patiently, until completely smooth. Let cool slightly, then apply like icing to the top of the brownies.

Skewer the brownies (look for inexpensive picks, and when you find ones you like, buy a ton), and arrange on a decent platter.

Makes 60 to 70 one-inch brownies