

A Recipe From *tikkido*

No-Bake Creme de Menthe Bars

<https://tikkido.com/blog/nobake-creme-de-menthe-chocolate-mint-cookie-bars-recipe>

Ingredients:

Layer 1:

- 1 cup chopped nuts
- 4 Tablespoons cocoa powder
- ½ cup powdered sugar
- 1 egg, beaten
- 1 stick (8 Tablespoons) butter, melted
- 2 cups graham cracker crumbs

Layer 2:

- 3 cups powdered sugar
- ¾ cups butter, melted (12 Tablespoons)
- 4 Tablespoons Creme de Menthe liqueur
- 4 Tablespoons vanilla instant pudding powder

Layer 3

- 2 cups chocolate chips
- 1 stick (8 Tablespoons) butter

Instructions:

1. Combine ingredients for layer one, and press into a greased 9x13 pan. Add a tiny bit of water if the mixture seems too dry. Place in refrigerator while making layer two.
2. Beat together all ingredients for layer two. Spread on top of the first layer, and refrigerate until set.
3. Melt the chocolate chips and butter together, and stir until well combined. Spread on top of second layer, and place back in fridge until set.
4. Cut into bars. Store in fridge.

