

Candy Brownies

Makes a 9x9 pan

1/2 cup butter

6 ounces bittersweet chocolate chips or coarsely chopped

3/4 cups sugar

2 eggs

1/2 tablespoon vanilla

1/2 cup + 2 tablespoons all-purpose flour

1/4 teaspoon salt

1-2 cups of chocolate candy, coarsely chopped (I used peanut butter cups, Snickers, and M&Ms)



Preheat your oven to 350 degrees. Line a 9x9 pan with aluminum foil, leaving a few inches hanging over the sides (this foil will turn into handles to lift the brownies out of the pan later). Spray the foil generously with nonstick spray, paying special attention to the corners and sides.

In a large microwave-safe bowl, add the chocolate and butter. Microwave for 30-second intervals until melted and smooth, stirring in between. Add the sugar and vanilla into the bowl with the chocolate and whisk until incorporated. Add in the eggs and whisk until thick and glossy (about a minute). Stir in the flour and salt until just combined. Fold in the chopped candy. Pour the batter into the prepared pan and bake for 25-30 minutes. Twenty five will result in gooey brownies, and thirty minutes will be more set in the center. Let cool.

Adapted from The Pastry Queen cookbook

www.shemakesandbakes.com