

Candy Stuffed Brownies Recipe--from herding cats & burning soup

1 cup Butter
2 cups White Sugar
4 whole Eggs
2 teaspoons Vanilla Extract
 $\frac{2}{3}$ cups Cocoa Powder
1 cup Flour
 $\frac{1}{2}$ teaspoons Salt
 $\frac{1}{2}$ teaspoons Baking Powder
Handful of candy of choice--chopped or left whole

- Preheat oven to 350 degrees. Grease a 9×13 pan.
- Melt butter. Remove from heat or microwave.
- Add ingredients in the order listed, stirring well by hand as you add them
- Pour half of your batter in your greased pan and smooth out
- Layer in your candy or cookies of choice
- Cover with remaining batter and smooth over all of the candy so it's not visible
- Bake for 25-30 minutes. Do not overbake. Cut and serve once cooled