

Butterfingers Brownies

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Ingredients:

4 ounces unsweetened chocolate
1 stick margarine
1/2 stick butter
3/4 tsp vanilla
1 3/4 cups sugar
3 eggs
1 cup flour
12 oz butterfingers candy bars, crushed
3/4 cup baking chips (semi sweet chocolate, dark chocolate, peanut butter or a mixture)

Directions:

- *Preheat oven to 350 degrees. Grease a 9 X 13 pan.
- *Melt together the unsweetened chocolate, margarine and butter in a microwave. Stir until completely smooth.
- *Stir in the vanilla. Once incorporated, stir in the sugar, then the eggs and last the flour.
- *Mix in half of the Butterfingers pieces.
- *Bake for 30 minutes. Take out of the oven and shut oven off.
- *Sprinkle top with baking chips. Put back in oven for 2 minutes.
- *Remove from oven and immediately, very carefully, use a knife to spread the melted baking chips over the top of the brownies.
- *Cover the top with the rest of the butterfingers pieces. Allow to cool completely before cutting.