

Rolo Caramel Brownies

1 cup butter, cut into pieces
8 ounces semi-sweet chocolate chips
2 cups sugar
2 teaspoons vanilla
5 large eggs
1/3 cup cocoa powder
1/2 teaspoon salt
2/3 cup all purpose flour
1 bag Rolo candies, unwrapped

Preheat the oven to 350. Line a 9 x 13 baking dish with parchment and set aside. In a medium saucepan, melt the butter over medium low heat. Add the chocolate and stir until melted, then remove from heat. Stir in the sugar and vanilla. Stir in the eggs, one at a time. Add the cocoa powder, salt, and flour, and stir until just combined. Pour half of the batter into the prepared baking dish. Place the Rolos on top of the batter, distributing evenly. Pour the remaining batter over the top. Bake 40-45 minutes, or until the brownies are no longer jiggly, and a toothpick inserted two inches from the side of the pan comes out clean or with just a few moist crumbs. Cool before cutting and serving.