

## Halloween Candy Brownies

*Start with your favorite brownie recipe and add leftover Halloween candy for a spooktacular treat. Enjoy!*

Make 24 squares

About 12 ounces leftover Halloween candy – try M&Ms, peanut butter cups, Milky Way, Snickers, Heath Bars and/or Three Musketeers  
8 ounces (2 sticks) butter  
8 ounces (1 1/2 cups) semisweet chocolate chips  
3 ounces unsweetened chocolate  
2 large eggs  
1 tablespoon instant coffee powder  
1 teaspoon pure vanilla extract  
1 1/4 cup sugar  
3/4 cup all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt



Preheat the oven to 350 degrees. Grease and flour a 9x13-inch baking pan.

Cut the candy bars into small pieces – about 1/2-inch square.

Put the butter, chocolate chips and unsweetened chocolate in a heavy saucepan and heat on very low until the chocolate is about 2/3 melted. Remove from the heat and stir to combine until melted and smooth. Add the sugar and instant coffee and stir to combine.

Put the eggs in a bowl and beat with a fork. Beating constantly, a little at a time, add about a cup of warm chocolate to the eggs. Add the remaining chocolate and the vanilla to the chocolate-egg mixture and stir to combine.

Put the flour, baking powder and salt in a bowl and whisk to combine. Add the dry ingredients to the chocolate and stir to combine.

Pour the batter into the prepared pan. Sprinkle the candies evenly over the top and gently push into the batter.

Bake for about 30 minutes at 350 degrees. Cool and cut into squares.