

# Smartie Pants Bar –brownie

Adapted from Butter Baked Goods

Yield: 24 bars

## Ingredients

1 cup butter

3 cups bittersweet chocolate chips

6 large eggs

2 cups granulated sugar

1 tbsp pure vanilla

1 cup all-purpose flour

1 tsp salt

1 cup Smarties (or 2 cups of walnuts)

## Method

Begin with a 9x13 baking pan, buttered and lined with parchment paper. Do not skip this step.

1. Preheat oven to 350F
2. In a double boiler, or heatproof bowl set over a saucepan of simmering water, melt the butter and chocolate –whisk to combine.
3. Transfer to a large bowl and whisk together with the eggs, sugar and vanilla to combine. Add the flour and salt, whisk to combine.
4. Pour the mixture into the prepared pan and sprinkle evenly with the Smarties or walnuts.
5. Bake in the preheated oven for 25 to 30 minutes or until the brownie has puffed up and cracked. This is a very fudgy brownie: it will fall after being removed from the oven, to create a dense bar.
6. Remove from the oven and allow the slab to cool completely.
7. Run a small knife along the edge of the pan if the brownie has leaked. Carefully remove the slab from the pan and cut into approximately 2x2 inch bars. Hint- use at least a 10 inch knife to avoid cutting and dragging the knife across the bars. This helps for a cleaner cut.