



Mint Stuffed Brownies (Adapted from Cook's Illustrated)

Makes 16 pretty nice sized brownies

Ingredients

- 1 stick salted butter (¼ lb)
- 2 ounces unsweetened chocolate
- ¾ cups regular flour
- ½ tsp baking powder
- ¼ tsp fine sea salt
- 2 large eggs
- 1 cup minus 1 Tbsp granulated sugar (measure 1 cup and remove 1 Tbsp)
- 1 tsp pure vanilla extract
- 16 York Peppermint Patties, unwrapped (1 ½ inch diameter)

Instructions

Preheat the oven to 350 degrees with the rack in the center. Line an 8-inch square baking pan with aluminum foil, making sure it is tucked into the corners and has at least one inch sticking up all around. Spray the foil with Pam.

Melt butter and chocolate together in a saucepan over low heat. Set aside to cool for 10 minutes.

In a small bowl combine flour, baking powder and salt. Stir to combine.

Whisk eggs, sugar and vanilla together. Add cooled butter/chocolate mixture. Stir in flour mixture. Do not overmix!

Pour about half of the batter into the foil-lined pan. Top with the peppermint patties, having the flat side facing up so the top is even. Pour the rest of the brownie batter over the patties and smooth it out.

Bake 30-35 minutes until just set (Because of the candy, a toothpick won't tell you if it is done.) Remove to a cooling rack for two hours until cool. Grab foil and remove from the pan to a cutting board. Cut all the way through into 16 brownies and serve. (Brownies will keep in an airtight container for up to three days or can be frozen for two months.)