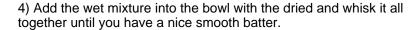# Peppermint Patty Brownies

Recipe by: Laura Vitale

serve 8 to 10

Prep Time: 8 minutes
Cook Time: 30 minutes

Ingredients
__1 cup of Unsalted Butter at room temperature
__Half of a cup of Semisweet Chocolate Chips, melted
__2 ½ cups of Sugar
__4 Eggs
__2 ½ cups of All Purpose Flour
__¾ cup of Cacao Powder
__1 tsp of Baking Powder
__½ tsp of Salt
__1 tsp of Vanilla Extract
__½ tsp of Instant Espresso Powder
__1 12oz Package of Peppermint Patties

1) Preheat the oven to 350 degrees, line a 13X9 inch baking pan with parchment paper and spray it lightly with non stick spray, set aside.

2) In a large bowl, mix together the flour, baking powder, cacao powder, salt and instant espresso, set aside.

3) In a large bowl, using a hand held mixer, cream together the butter and sugar until light and fluffy, add the eggs, melted chocolate and vanilla and mix it all together until you have a smooth mixture.

4) Add the wet mixture into the bowl with the dried and whisk it all together until you have a nice smooth batter.

5) Pour 2/3 of the batter into your prepared baking dish, get the top nice and evenly, cover the top with the peppermint patties and pour over the remaining batter.

6) Bake the brownies for 30 to 35 minutes or until the edges of the brownies start to come away from the sides.

7) Allow to cool completely before serving.