

Leftover Snickers Brownies – Comfort du Jour

OK, who else got stuck with a bunch of candy after disappointing trick-or-treater turnout? Though it is true that Snickers have always been my favorite candy bar, there's a limit to how many of them I can eat before I get bored. I fired up the idea machine in my brain, and these easy-to-make brownies were born. They are the best of both worlds—rich, dark, fudgy brownies and sweet, salty, peanut-y candies. What could possibly go wrong?

INGREDIENTS

Ghirardelli dark chocolate brownie mix (or your favorite, plus ingredients listed on the box instructions)

10 fun-sized Snickers candy bars (not the “minis”)

Coarse sea salt

INSTRUCTIONS

1. Preheat oven as instructed on brownie mix. Prepare baking pan as directed.
2. Cut up candy bars into small bite-sized pieces.
3. Make brownie mix as directed by box instructions.
4. Fold in candy bar pieces, then spread batter into the prepared baking pan.
5. Give the batter a light sprinkle of the coarse sea salt.
6. Bake as directed on brownie mix and cool completely before cutting.