## Chocolate Fudgy Peppermint Brownies



**Makes approx. 12-16 brownies**

**Ingredients**
- 1/2 cup butter softened
- 1 cup sugar
- 1 tsp vanilla extract
- 2 eggs
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/2 cup all-purpose flour (or gluten-free baking flour)
- 1/2 cup cocoa powder
- 1 box See's Dark or Milk Peppermints, chopped
- 1/2 bag of See's Candies Peppermint Twists

**Instructions**

1. Preheat oven to 350ºF. Prepare an 8x8 or 9x9 baking pan by lightly spraying it with nonstick cooking spray and/or lining it with parchment paper.

2. Whisk together the butter and sugar until combined. Mix in the vanilla and the eggs, one at a time.

3. Mix in the baking soda and salt.

4. Add the flour and cocoa powder. Mix until batter forms.

5. Fold in the chopped See's Candies Chocolate Peppermints. Pour batter into prepared pan and bake for 10 minutes.

6. While baking for 10 minutes, crush or cut See's Candies Peppermint Twists. Sprinkle on top of the brownies.

7. Bake again for 15 minutes for a total of 25 minutes bake time.

8. Add any remaining crushed See's Candies Peppermint Twists on top. Let cool completely before serving. Enjoy!