

## Reese's Pieces Brownie Brittle

### Ingredients:

- 1/2 cup vegetable oil (neutral)
- 1 1/4 cups sugar
- 1/3 cups semi-sweet chocolate (melted)
- 2 eggs, room temp
- 1/4 cup warm coffee/espresso (or water)
- 1 tsp vanilla extract
- 3/4 cup all-purpose flour (Gluten Free flour okay)
- 1/3 cup unsweetened cocoa powder
- 1/4 tsp baking powder
- 1/2 tsp salt
- 1/2 cup Reese's Pieces Chocolate Candy (you can use other candies as well)

### Directions:

1. Preheat your oven to 350°F. Line a 11x17 with parchment and spray with cooking oil.
2. Place your chocolate chips in a microwavable bowl and melt in the microwave for 30 seconds. Stir and continue to melt in 15 second blasts until it is completely melted. Set aside.
3. Mix together your neutral oil and sugar.
4. Mix in the eggs, until well combined.
5. Mix in your vanilla and water/coffee/espresso, until well combined.
6. Sift over your wet mix the all-purpose flour, cocoa powder, baking powder, and salt.
7. Mix together lightly. You'll know your done when it gets dark and glossy. Don't over mix.
8. Add in your slightly cooled but melted chocolate and fold together (again, do not over mix) until thickened, about 30 seconds.
9. Spread in the prepared pan. Top with your candies.
10. Bake for 40-45 minutes or until completely set (you want to cook most of the moisture out).
11. Allow to cool completely before cutting.