

Whoppers Brownies

Yield: 12 brownies **Prep Time:** 10 minutes **Cook Time:** 30-35 minutes April 26th, 2012

INGREDIENTS:

4 ounces unsweetened chocolate; coarsely chopped
3/4 cup unsalted butter, cut into cubes
1 1/4 cups sugar
3 eggs
1 teaspoon pure vanilla extract
1/4 teaspoon salt
3/4 cup all-purpose flour
1/2 cup malted milk powder (I used Carnation)
1 1/2 cup Whoppers, chopped

For the Ganache

4 ounces semisweet chocolate, chopped
1/2 cup heavy cream

DIRECTIONS:

1. Preheat oven to 350 degrees. Line an 8x8 inch baking pan with foil and spray with nonstick cooking spray.
2. Microwave chocolate and butter in a large bowl microwave-safe bowl at medium (50% power) for 3-4 minutes or until butter is melted.
3. Stir until chocolate is melted. Whisk in sugar, eggs, vanilla and salt. Gradually add in flour and malted milk powder; stir until just combined.
4. Spread 1/2 the batter into prepared pan. Add an even layer of chopped Whoppers and cover with remaining 1/2 of brownie batter. Bake for 30-35 minutes; do not over bake.
5. Remove to cooling rack to cool completely. Before serving, prepare the ganache.
6. To make the ganache, pour the chopped chocolate into a medium mixing bowl, set aside. Pour the heavy cream into a microwave safe measuring cup (Pyrex) and microwave on high for about 1 minute or until bubbles begin to form on the surface. Take care to not overheat because the cream will boil over. Pour the hot cream over the chocolate and allow it to sit for about 3 minutes. Use a small whisk to combine the mixture into a smooth chocolate glaze. Spoon the ganache over the brownies. If desired, top with additional chopped Whoppers.

NOTES:

- I purchased the Whoppers at Target in movie theater sized boxes.
- Make sure you chop the Whoppers, they do harden a bit during the cooking process, so you don't want the pieces to be too big. However, if you pulverize them they'll completely disappear.
- Wait until just before serving to top your brownies with the ganache and additional chopped Whoppers.
- The brownies are very fudgy, make sure you allow them to cool completely before cutting into them.
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