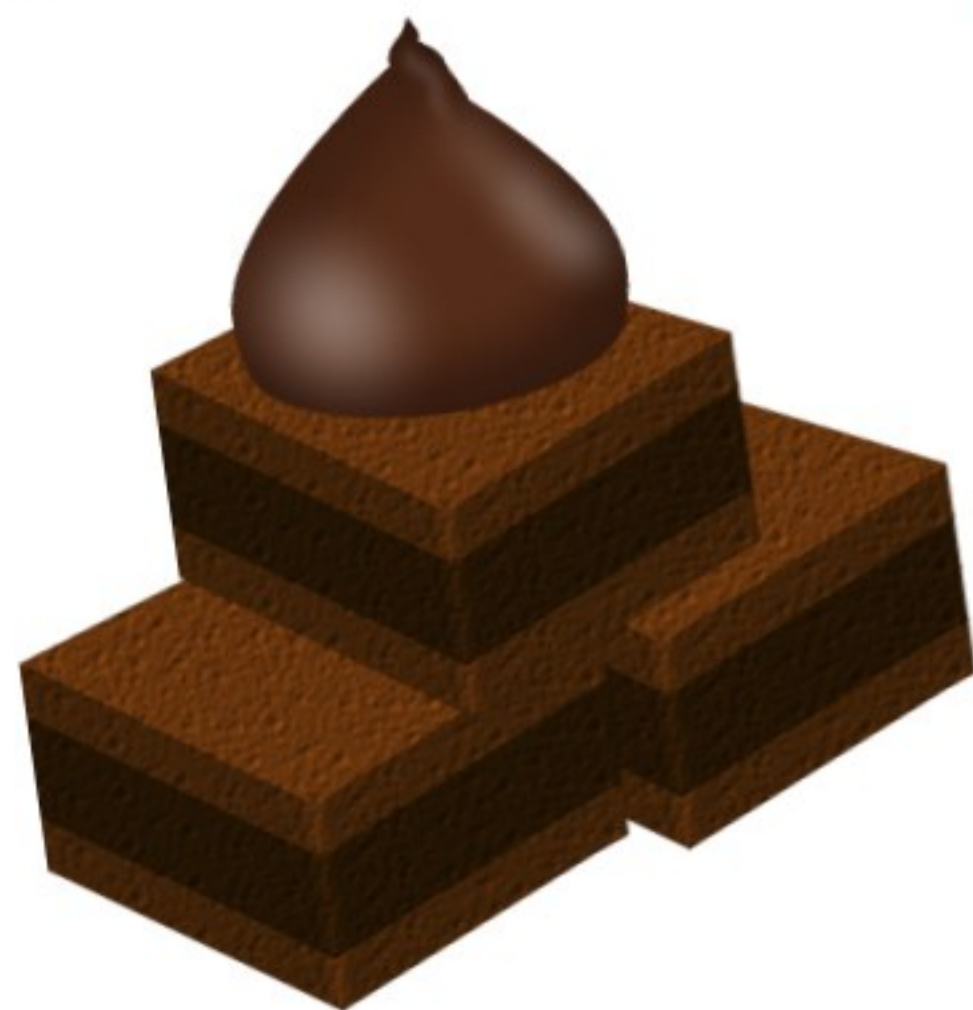




# Goosey Stuffed Brownies

- 12 ounce bag of semisweet chocolate chips
- 1/4 cup unsalted butter
- 3/4 cup sugar
- 2 eggs
- 1 cup flour
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 6 ounces candy kisses



Heat oven to 350 F and line an 8 inch pan with foil. Combine 1 cup of chocolate chips and butter in glass bowl. Microwave on high 1 minute and stir until chips are smooth. Whisk in sugar and then eggs. Stir in flour and salt until smooth. Carefully fold in vanilla and then pour into pan. Unwrap candy kisses and poke them into the brownie batter about every 2 inches. Bake at 350 F 23-25 minutes. Sprinkle the remaining chocolate chips on top and return to the oven 2 more minutes. When done, spread chocolate chips until smooth with a spatula to make chocolate frosting. Refrigerate 20 minutes to firm topping and then cut into squares.

