



[Candy Cane Brownies](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 25 minutes

Cook time: 32 Minutes

Ingredients:

- 4oz Unsweetened Chocolate
- $\frac{3}{4}$ cup Butter
- 2 cups Sugar
- 3 Eggs
- 1 tsp Vanilla Extract
- $\frac{1}{2}$ tsp Peppermint Extract
- 1 cup Flour
- 6 Cherry Fruit Chew Tootsie Rolls
- 6 Vanilla Fruit Chew Tootsie Rolls

Directions:

- Preheat oven to 350°.
- Line a 13×9 pan with aluminum foil, allowing the ends to extend over the sides, then spray with non-stick spray
- In a large, microwaveable bowl microwave chocolate and butter for 2 minutes on high, or until butter is melted. Stir until chocolate and butter are completely melted and combined.
- Stir in sugar; mix.
- Blend in eggs, peppermint and vanilla extracts.
- Add flour; mix well.
- Pour into your prepared 13×9 pan.
- Bake in preheated 350° oven for 30 minutes or until a toothpick inserted into the center comes out clean.
- Allow to cool completely.
- Use the foil to remove the brownies.
- Untwist the ends of the tootsie rolls. Loosen the paper around the candy, but keep the wrapper on.

- Place two tootsie rolls in the microwave, one cherry, one vanilla. Microwave for 5 seconds and remove. Check for softness. (The cherry ones softened quicker than the vanilla.) If soft, remove, if not, microwave for another 5 seconds until soft.
 - Unwrap the softened tootsie roll.
 - Using a sharp knife, cut each tootsie roll into four pieces.
 - Roll each piece into a snake.
 - Twist one pink and one white snake and fold over the end to make a candy cane. You can secure the two ends together by pinching if necessary.
 - Set on a flat surface to harden again.
 - Top your peppermint brownies with these adorable candy canes
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- Makes 24 Candy Cane Brownies