

LAY'S® Potato Chip Brownies

Ingredients

- 2 cups LAY'S® Classic Potato Chips, lightly crushed
- 1/2 cup unsalted butter
- 2 1/2 ounces finely chopped unsweetened chocolate
- 1 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1/2 cup all-purpose flour
- 1/2 cup semi-sweet chocolate chips

How to make it

1. Preheat oven to 350°F. Grease 9-inch square baking pan; line with enough parchment paper to hang over edges. Set aside.
2. In a heatproof bowl set over a saucepan of barely simmering water, melt butter and chopped chocolate, stirring occasionally. Remove from heat. Stir in sugar. Let it cool slightly.
3. Stir in eggs, one at a time, until well combined. Stir in vanilla. Fold in flour, mixing until incorporated. Fold in half of the Lay's® Classic Potato Chips.
4. Scrape batter into prepared pan; smooth top. Sprinkle with remaining chips and chocolate chips.
5. Bake for 30 to 35 minutes or until only a few moist crumbs adhere to a toothpick inserted into the center.
6. Let it cool completely in the pan or on a rack. Using parchment paper overhang as handles, transfer to a cutting board. Cut into squares.



PREP
TIME
15 min



COOK
TIME
35 min



TOTAL
TIME
-



SERVING
-

Made with



LAY'S® Classic Potato Chips