



- Ingredients:**
- 4 large (4.45 ounce) Hershey Symphony Milk Chocolate Bars, (almonds and toffee chip)
 - 2 boxes Brownie Mix (preferably Ghirardelli triple chocolate brownie mix)
 - 2/3 cup Water
 - 2/3 cup vegetable oil
 - 2 eggs, slightly beaten

Directions:

Preheat oven to 350 degrees

1. Add brownie mix, water, oil, and slightly beaten eggs to your mixing bowl. Mix until combined and there are no signs of dry mix.
2. Prepare 9×13 baking pan by spraying generously with non-stick cooking spray. Pour half of the batter into the pan. Lay candy bars over batter. Pour the remaining batter over the candy bar layer. Make sure to completely cover candy bars.
3. Place in preheated oven bake for 50 minutes. As soon as middle is firm and edges are pulling away from the sides of the pan they are done. Remove from oven and let cool completely. Lay a cutting board on top of brownie pan and invert brownies out onto your cutting board for cutting. With large sharp knife cut brownies into 2" squares. Ta-da! The brownies are ready to enjoy!