

# Score Big Points With Stadium Bars



**Handfuls of your favorite snacks top rich Stadium Bar brownies.**

(NAPSA)—The best bite at the bake sale, the perfect snack for a potluck and the MVP of the game, Stadium Bars are loved by everyone. These rich brownies have all-star extras that totally wow snack fans—peanuts, kettle corn and chocolate chips. And they are so delicious and easy to eat that you really can take them anywhere.

What's the secret? The sweetness of the chocolate, the salty peanuts, the tenderness of the brownie base and the crunch of the popcorn play with salty and sweet flavors and will keep everyone reaching for more.

Homemade Stadium Bars are simple to make, too. You just add peanuts, kettle corn and chocolate chips to the top of a fresh batch of Ghirardelli gourmet brownie batter and pop it into the oven. In minutes, the waiting game is over—and you're serving a sure winner.

## Stadium Bars

- 1 package or pouch Ghirardelli Double Chocolate Brownie Mix**
- ½ cup water**
- ½ cup vegetable oil**
- 1 egg**
- 3 cups popped kettle corn**
- 1 cup salted peanuts**
- ½ cup chocolate chips**

**Preheat oven to 350°F. In medium bowl, blend together Ghirardelli Double Chocolate Brownie Mix, water, oil and egg until moistened (about 40 strokes). Spoon batter into lightly greased 13x9x2-inch pan. Sprinkle kettle corn, peanuts and chocolate chips evenly over batter. Lightly press into batter. Bake 25-30 minutes. Cool thoroughly before cutting.**

**Makes 24 brownies.**

For more recipes and tips, go to [www.ghirardellimixes.com](http://www.ghirardellimixes.com).