



M&M'S® Peanut Butter Candy

Tastes as Good as It Looks

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Smooth, Scrumptious — and Yes, Good Looking

There's no substitute for the real thing. M&M'S Peanut Butter Candy is made with real peanut butter for that nutty, chocolate-y taste that's undeniably delicious. Split a movie theater box with your friends, share the fun with M&M'S Party Size Bags or treat yourself to an individually wrapped fun size pouch. There's no wrong way to enjoy the real deal — real peanut butter and milk chocolate, that is.



Ms. Green's Ultimate M&M'S Peanut Butter Brownies



Prep Time: 15 mins. | Cook Time 30-40 mins. | Serves: 32

Directions:

- 1) Preheat oven to 350 degrees F.
- 2) Lightly grease a rectangular 13 x 9 x 2 inch pan.
- 3) In a 3-quart saucepan, gently combine the semi-sweet chocolate and oil over very low heat until melted. Remove from heat and let it cool.

Ingredients:

- 4) In a separate bowl, combine the sugar, vanilla and eggs until blended. Add in the chocolate mixture. Slowly sift in the remaining dry ingredients, and mix until combined.
- 5) Fold in 1 ½ cups of M&M'S Peanut Butter Candies.
- 6) Spread the batter into the pan. Sprinkle with the remaining ½ cup of chocolate candies and press lightly.
- 7) Bake until the brownies begin to pull away from the sides of the pan, about 30–40 minutes. Enjoy!

- 4 oz. semi-sweet chocolate
- 1 cup canola or vegetable oil
- 2 cups sugar
- 1 teaspoon vanilla
- 4 eggs
- 1 ¼ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2 cups M&M'S Peanut Butter Candies



Check it out. It's real peanut butter.