

Candified Mini-Brownies

makes 48 brownies

INGREDIENTS:

- 2/3 cup butter
- 5 ounces chocolate chips
- 1 3/4 cups sugar
- 2 teaspoons vanilla
- 3 eggs
- 1 cup all-purpose flour
- 24 miniature peanut-butter cups
- 72 M&Ms

DIRECTIONS:

1. Preheat oven to 350° F. Spray 2 mini-muffin tins with baking spray and set aside.
2. Mix butter and chocolate chips in a microwave-safe bowl and microwave in 1-minute increments to melt and combine the ingredients, stirring between each heating. Set aside to cool.
3. Beat sugar, vanilla and eggs with electric mixer on high speed 5 minutes. The mixture will become light yellow and fluffy.
4. Add chocolate mixture on low speed. Beat in flour just until blended.
5. Distribute batter into the mini-muffin tins. Add 1 mini PB cup to the middle of each cup in one tin. Leave the other tin plain.
6. Bake 15-25 minutes or just until brownies begin to pull away from sides of pan.
7. After you remove the brownies from the oven, add 3 M&Ms to the top of each plain brownie. Stick this tin back in the oven for 2 minutes, then remove and allow to cool.



This is a really, simple treat; the recipe for the brownies is from the basic red Betty Crocker book, just with added candies.

*Recipe from Manctastic! at
manckeinreallife.wordpress.com*