



Leftover Halloween Candy Brownies!

READY IN



45 min.

SERVINGS



8

CALORIES



348 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 0.3 cup butter softened
- 0.5 cup candy-coated milk chocolate pieces (such as M&M's®)
- 0.5 cup milk chocolate candy bars chopped (such as Hershey's®)
- 1 large eggs
- 2 tablespoons flour all-purpose
- 0.8 cup brown sugar light packed
- 0.5 cup chocolate-covered peanut butter candy crispy chopped butterfinger® (such as)
- 0.5 cup peanut butter cups chopped (such as Reese's®)

- 0.3 teaspoon salt
- 0.5 teaspoon vanilla extract

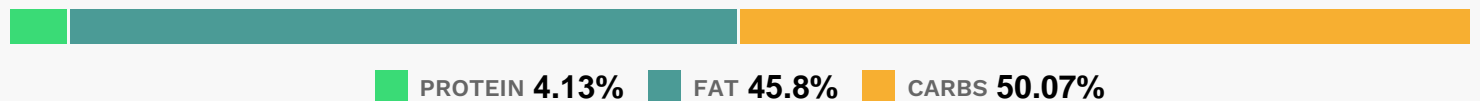
Equipment

- bowl
- frying pan
- oven
- whisk
- wire rack
- baking pan
- hand mixer

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch square baking pan.
- Whisk 1 cup plus 2 tablespoons flour, baking powder, and salt together in a bowl. Beat brown sugar, butter, and vanilla extract together in a separate large bowl using an electric mixer until creamy; beat in egg.
- Gradually beat flour mixture into butter mixture until batter is just combined; fold in candy-coated milk chocolate pieces, peanut butter cups, chocolate-covered crispy peanut butter candy, and milk chocolate bars. Press batter into prepared baking pan.
- Bake in the preheated oven until golden brown, 20 to 25 minutes. Cool in pan for 10 minutes on a wire rack.

Nutrition Facts



Properties

Glycemic Index:38.95, Glycemic Load:7.2, Inflammation Score:-2, Nutrition Score:4.1217391247983%

Nutrients (% of daily need)

Calories: 347.52kcal (17.38%), Fat: 18.3g (28.15%), Saturated Fat: 11.18g (69.86%), Carbohydrates: 45.01g (15%), Net Carbohydrates: 43.61g (15.86%), Sugar: 40.59g (45.09%), Cholesterol: 45.6mg (15.2%), Sodium: 238.38mg (10.36%), Alcohol: 0.09g (100%), Alcohol %: 0.14% (100%), Caffeine: 7.29mg (2.43%), Protein: 3.71g (7.42%), Manganese: 0.21mg (10.59%), Calcium: 79.26mg (7.93%), Phosphorus: 70.58mg (7.06%), Magnesium: 26.73mg (6.68%), Copper: 0.13mg (6.53%), Vitamin A: 299.83IU (6%), Fiber: 1.39g (5.58%), Vitamin B2: 0.09mg (5.56%), Iron: 0.93mg (5.18%), Vitamin B3: 0.98mg (4.88%), Selenium: 3.31µg (4.73%), Folate: 14.18µg (3.55%), Potassium: 118.36mg (3.38%), Vitamin E: 0.43mg (2.88%), Vitamin B1: 0.04mg (2.85%), Zinc: 0.42mg (2.81%), Vitamin B5: 0.23mg (2.28%), Vitamin K: 2.09µg (1.99%), Vitamin B6: 0.04mg (1.95%), Vitamin B12: 0.09µg (1.46%)