

## Mom Blogger PLR Boutique

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## Double Layer Confetti Brownies

### Ingredients:

¾ cup or 1 ½ sticks butter or margarine, softened  
1 cup granulated sugar  
1 cup firmly packed light brown sugar  
3 large eggs  
1 tsp. vanilla extract  
2 ½ cups all-purpose flour, divided  
2 ½ tsp. baking powder  
½ tsp. salt  
1/3 cup unsweetened cocoa powder  
1 tbsp. butter or margarine, melted  
1 cup M&M's semi-sweet chocolate mini baking bits, divided

### Directions:

Preheat your oven to 350 degrees F.  
Lightly grease a 13X9X2 inch baking pan and set it aside.  
In a large bowl, cream together ¾ cup butter and sugars until they are light and fluffy.  
Beat in the eggs and vanilla.  
In a medium bowl, combine 2 ¼ cups flour, baking powder and salt, and blend them into the creamed mixture.  
Divide the batter in half.  
Blend together the cocoa powder and melted butter, and stir them into one half of the dough.  
Spread the cocoa dough evenly into a prepared baking pan.  
Stir remaining ¼ cup flour and ½ cup M&M's semi-sweet chocolate mini baking bits into the remaining dough.  
Spread them evenly over the cocoa dough in the pan.  
Sprinkle with the remaining ½ cup M&M's...baking bits.  
Bake 25-30 minutes, or until the edges start to pull away from the sides of the pan.  
Cool completely.  
Then cut into bars.  
You can store them in a tightly covered container.

\*Makes 24 Brownies

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