

# Sand Art Fudge Brownies

## How to Create Layered Brownies

- Measure and layer ingredients inside of a Tupperware® 25-oz./750 mL Medium Eco Water Bottle in the order listed below.
- Close bottle securely.
- Attach a gift tag with ingredients and instructions.

## Ingredients for Sand Art Layered Fudge Brownies

½ cup cocoa  
2/3 cup sugar  
1 cup M & M® candies  
2/3 cup brown sugar  
1 cup plus 2 tbsp. flour

## To make brownies, combine dry ingredients in a Mix-N-Stor® Plus Pitcher with:

1 tsp. vanilla  
2/3 cup oil  
3 eggs  
½ cup nuts, optional

Pour into lightly greased Vent 'N Serve™ Large Shallow. Microwave uncovered at high power for 9 minutes and let cool. Cut with spatula. Or pre-heat oven to 350° F/176° C. Pour into lightly greased 9 x 13"/23 x 33 cm baking pan. Bake for 40-45 minutes. Use a toothpick to test for doneness.

*Recipe not reviewed by Tupperware Test Kitchen.*

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