

M&M Strawberry Peanut Butter Blondies: A Sweet Treat to Satisfy Your Cravings

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OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 cup creamy peanut butter
- 1 cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup chopped strawberries
- 1/2 cup M&M candies (or chocolate chips if you prefer)

DIRECTIONS

- 1. Preheat the Oven:** Set your oven to 350°F (175°C) and grease a 9x9-inch baking pan or line it with parchment paper for easy removal.
- 2. Mix Peanut Butter and Sugar:** In a large bowl, combine the creamy peanut butter and brown sugar. Stir until smooth and well blended - this forms the rich, sweet base of your blondies.
- 3. Add Eggs and Vanilla:** Crack in the eggs and add the vanilla extract. Stir until everything is combined into a smooth, glossy batter.
- 4. Add Dry Ingredients:** Sprinkle in the all-purpose flour, baking powder, and salt. Stir gently until just combined - don't overmix or the blondies can turn out dense.
- 5. Fold in Strawberries and M&Ms:** Carefully fold in the chopped strawberries and M&M candies. The pops of color and fruity sweetness make these blondies really stand out.
- 6. Pour into the Pan:** Spread the batter evenly into the prepared baking pan. Use a spatula to smooth the top.
- 7. Bake:** Place the pan in the oven and bake for 20-25 minutes, or until a toothpick inserted in the center comes out clean or with a few moist crumbs.
- 8. Cool and Cut:** Let the blondies cool in the pan for 10 minutes, then carefully lift them out and cut into squares.
- 9. Serve and Enjoy:** These blondies are delicious warm, but I also love them at room temperature with a glass of cold milk or a cup of coffee.

