WE'RE MAKING CARAMEL FUN

It's no secret that customers love caramel. It's on nearly 30% of menus and projected to grow 16% in the next 4 years.¹ Just think of what happens when you bring M&M'S® Caramel Chocolate Candies into the picture. They add profit-building, signature appeal to baked goods, frozen treats and beverages to capture a growing flavor trend.



Chocolate Candies had the **HIGHEST**

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M&M'S[®] Caramel

CHOCOLATE CANDIES

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BRAND

Stuffed Molten Caramel Brownie made with M&M'S[®] Caramel Chocolate Candies and DOVE[®] Milk Chocolate

Brownie Bars made with M&M'S® Caramel Chocolate Candies and DOVE® Dark Chocolate Makes: 12 servings

INGREDIENTS

chopped

1 each egg

1/2 cup whole milk

1 t vanilla extract

1/2 cup vegetable oil

³/₄ cup M&M'S[®] Caramel

3½ cups white cake mix

Chocolate Candies, chopped

1/4 cup white chocolate sauce

1/2 cup DOVE® Dark Chocolate,

DIRECTIONS

- 1. Preheat oven to 350°F. Spray quarter sheet pan with baking spray and set aside.
 - 2. In a mixing bowl, combine cake mix, egg, milk, oil and vanilla extract until smooth.
 - 3. Add M&M'S[®] Caramel Chocolate Candies and DOVE[®] Dark Chocolate.
 - 4. Spread mixture evenly onto prepared sheet pan.
 - 5. Bake for about 18 minutes or until lightly golden brown. Remove from oven.
 - 6. Once cooled, portion into bars, drizzle with white chocolate sauce and serve.



INGREDIENTS

STREUSEL CRUMB TOPPING 34 cup all-purpose flour 1/2 cup sugar

- ¼ t ground cinnamon
- Pinch of salt

6 T butter, chilled, diced

CARAMEL APPLE CRUNCH COOKIES

- 1 cup M&M'S® Caramel Chocolate
- Candies, chopped 1 cup butter, softened
- 1 cup sugar
- 1 cup light brown sugar, packed
- 1 t vanilla extract
- 2 each eggs
- ³/₄ cup apples, peeled, diced small
- 2 t ground cinnamon, divided
- 2 cups all-purpose flour
- 1 t baking soda
- 1 t salt
- 3 cups quick oats

DIRECTIONS

STREUSEL CRUMB TOPPING

1. In a mixing bowl, combine flour, sugar, cinnamon and salt. Cut in butter until texture is crumbly.

CARAMEL APPLE CRUNCH COOKIE

- 2. Preheat oven to 350°F. Prepare two baking pans with baking spray.
- In a mixing bowl, combine butter, sugar and brown sugar until creamy. Add vanilla and the eggs one at a time until smooth.
- 4. In a separate bowl, coat diced apples with half of the cinnamon and set aside.
- 5. In a large bowl, combine flour, baking soda, salt and remaining cinnamon. Add the dry into the creamed mixture. Fold in M&M'S[®] Caramel Chocolate Candies, oats and cinnamon apples. Store chilled about 1 hour.
- 6. Portion the dough into two-inch balls and flatten on baking sheet. Bake for about 10 minutes. Remove the cookies and top with Streusel Crumb Topping. Bake for another 10-12 minutes. Remove from oven and serve.

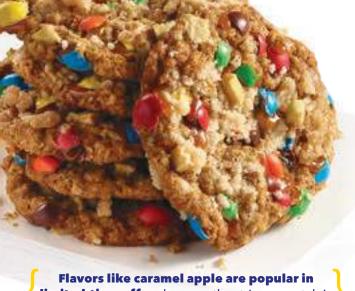
ITEM NO.	PRODUCT DESCRIPTION
331995	M&M'S [®] Caramel Chocolate Candies Fun Size Bulk 20LB
348725	M&M'S [®] Caramel Chocolate Candies Bulk 25LB
 328993	M&M'S [®] Caramel Chocolate Candies 1.41 OZ 24/CS
348730	M&M'S [®] Caramel Chocolate Candies Box Pack 30Z 12/CS
328999	M&M'S° Caramel Chocolate Candies Stand Up Pouch 9.60Z 8/CS
328996	M&M'S [®] Caramel Chocolate Candies King Size 2.830Z 24/CS

M&M'S[®] Caramel Chocolate Candies are a fun way to create offerings customers will love.

For more delicious recipes and on-trend inspiration, visit MARSFoodservices.com

1. Datassential, MenuTrends, Feb. 2019 2. Datassential, custom study, 2016 3. Nielsen, Shopper Decision Tree, last 52 weeks ending 1/27/18 4. Nunes, Keith, "The tastes forecast to trend in 2019," Food Business News, Jan. 10, 2019 © 2019 Mars of Affiliates





limited-time offers because they trigger nostalgia inspired by seasonal change and holidays.⁴