1. Empty the jar contents into a bowl. Snip the peeps into bits with kitchen shears or cut up with a knife. Return the bits to the mixture. Mix well.
2. Melt ½ cup butter; add 1 tsp. vanilla. Pour this over the dry ingredients, mixing well. Pat into a greased 8 or 9" square pan.
3. Bake at 350 degrees F. for 15 minutes. Cool and cut into bars.

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