SNICKERS-Stuffed Chocolate Confetti Cookies
RECIPE

SNICKERS-Stuffed Chocolate Confetti Cookies



TIME	15 minutes
INGREDIENTS	12 items
MAKES	12 servings

Stuffed with SNICKERS, these chocolate confetti cookies deliver an explosion of yummy flavors in every bite.

INGREDIENTS

- 1 1/4 cups all-purpose flour
- 1/4 cup unsweetened cocoa powder
- 1/2 tsp baking soda
- 1/2 tsp cornstarch

- 1/4 tsp salt
- 1/3 cup unsalted butter, melted
- 1/4 cup packed brown sugar
- 1/4 granulated sugar
- 1 egg
- 1 tsp vanilla extract
- 2 tbsp sprinkles
- 12 SNICKERS Mini Easter Fun Size Bars

INSTRUCTIONS

1. In medium bowl, whisk together flour, cocoa powder, baking soda, cornstarch and salt.
2. In large bowl, using electric mixer, beat together melted butter, brown sugar and granulated sugar until light and fluffy. Beat in egg and vanilla until combined. On low speed, beat in flour mixture just until incorporated. Cover and refrigerate for 30 minutes.
3. Preheat oven to 350°F.
4. Transfer sprinkles to small bowl.
5. Divide dough into 12 portions. Stuff each with 1 SNICKERS Mini Easter Fun Size Bar, pinching to enclose. Lightly dip tops into sprinkles, pressing gently to adhere. Transfer to parchment paper–lined baking sheet, spacing 2 inches apart.
6. Bake for 10 to 12 minutes or until tops of cookies are set. Let cool completely in pan on wire rack.
7. For variation, top cookies with finely chopped peanuts instead of sprinkles.

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SNICKERS BLOOD RED CRINKLE COOKIES.

Cooking time

25 mins

Ingredients

12 items



SNICKERS CHEESECAKE CUPS.

Cooking time

35 mins

Ingredients

9 items



SNICKERS CREPE CAKE.

Cooking time

40 mins

Ingredients

14 items



SNICKERS EASTER EGG BLONDIES.

Cooking time

35 mins

Ingredients

12 items

Source URL: *https://www.snickers.com/recipes/snickers-stuffed-chocolate-confetti-cookies*