SNICKERS EASTER EGG BLONDIES.
RECIPE

SNICKERS EASTER EGG BLONDIES.



TIME	35 mins
INGREDIENTS	12 items
MAKES	12 servings

Studded with SNICKERS, these rich blondies are cut into classic Easter egg shapes and decorated with candy melts for a fun and festive treat.

INGREDIENTS

- 1 cup all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 cup unsalted butter
- 1 cup brown sugar
- 1 egg

- 2 tsp vanilla extract
- 12 SNICKERS Minis, chopped and divided
- 1/2 cup prepared vanilla frosting
- 1 oz pastel purple candy melts, melted
- 1 oz pastel yellow candy melts, melted
- 1 oz pastel blue candy melts, melted

INSTRUCTIONS.

1. Preheat oven to 350°F. Line greased 9-inch square baking pan with enough parchment paper to overhang edges. Whisk together flour, baking powder and salt; set aside.
2. Melt butter in saucepan set over medium heat; stir in brown sugar. Remove from heat. Transfer to large bowl and let cool completely.
3. Whisk in egg and vanilla. Stir in flour mixture until just combined. Fold in half of the chopped SNICKERS Minis. Scrape batter into prepared baking pan; smooth top.
4. Bake on middle rack of oven for 20 to 25 minutes or until only a few moist crumbs adhere to toothpick inserted in center; let cool completely on rack.
5. Remove from pan and remove parchment paper. Spread frosting over top. Using 2-inch egg-shaped cookie cutters, cut out 12 blondie eggs (reserve remaining blondies for another use).
6. Decorate eggs with melted candy melts. Sprinkle with remaining chopped SNICKERS Minis.
7. Alternatively, decorate with Easter sprinkles or pastel icing tubes instead of candy melts.

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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 ICE CREAM BROWNIE BOMBES.

Cooking time

55 mins

Ingredients

5 items

Source URL: *https://www.snickers.com/recipes/snickers-easter-egg-blondies*