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Candy Oreo Monster Blondie Bars

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Soft and chewy loaded Candy Oreo Monster Blondie Bars - a great way to use up any leftover Halloween Candy.

Course	Dessert
Cuisine	American
Keyword	blondie brownies, blondie recipe, monster brownies
Prep Time	10 minutes
Cook Time	22 minutes
Total Time	32 minutes
Servings	16 bars
Calories	259 kcal

Ingredients

1½ cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
1½ cups packed brown sugar can substitute with coconut sugar
12 tablespoons unsalted butter melted and cooled
2 large eggs room temperature
1 ½ teaspoons pure vanilla extract
⅓ cup M&M's or chocolate chips
¼ cup Twix chopped (or other favorite candy bar)
8-10 Oreo cookies coarsely chopped

Instructions

1. Preheat oven to 350 degrees Fahrenheit. Line an 8-inch baking pan with aluminum foil, leaving a slight overhang on the sides.
2. In a large mixing bowl, whisk melted butter with brown sugar. Add egg and vanilla and mix until combined.
3. In a separate medium bowl, whisk together flour, baking powder and salt. Slowly add the dry ingredients to the wet and stir together until just combined.
4. Fold in the half of the M&M's half of the chopped Twix bars and half of the Oreo cookies.
5. Spread dough evenly into prepared baking pan and smooth out with an offset spatula or clean hands.
6. Evenly place more candy and Oreo cookies on top.
7. Bake for 22-25 minutes or until lightly browned on top. Do not overbake. Remove from the oven and allow to cool completely before cutting into squares.

Recipe Notes

Leftover bars can be stored in an airtight container in the refrigerator or at room temperature for up to 1 week.
Blondie base barely adapted from America's Test Kitchen

Nutrition Facts	
Candy Oreo Monster Blondie Bars	
Amount Per Serving (1 2x2 inch square)	
Calories 259	Calories from Fat 99
% Daily Value*	
Fat 11g	17%
Saturated Fat 6g	30%
Cholesterol 43mg	14%
Sodium 83mg	3%
Potassium 88mg	3%
Carbohydrates 37g	12%
Sugar 25g	28%
Protein 2g	4%
Vitamin A 300IU	6%
Calcium 43mg	4%
Iron 1.4mg	8%

* Nutrition facts are provided as a courtesy using the WPRM recipe calculator. It is best to make your own calculations to ensure accuracy. We expressly disclaim any and all liability of any kind with respect to any act or omission wholly or in part in reliance on anything contained in this website. Percent Daily Values are based on a 2000 calorie diet.