Stuffed M&M'S Franken Bars Recipe
RECIPE

Stuffed M&M'S Franken Bars Recipe



Time	10 minutes
Ingredients	8 items
Makes	12 servings

Perfect for Halloween, these fun no-bake cereal treats are always a hit with any crowd.

Ingredients

- 3/4 cup M&M’S® Peanut Ghoul’s Mix, divided
- 4 cups mini marshmallows, divide
- 2 tbsp butter
- 2 tsp vanilla extract
- 2 drops green food coloring (approx.)

- 4 cups puffed rice cereal
- 1/2 cup black icing
- 18 candy eyes

Instructions:

1. Grease 9-inch square baking pan; set aside.
2. Reserve 24 M&M’S® Peanut Ghoul’s Mix and 24 marshmallows; reserve and set aside.
3. Melt butter in large saucepan set over low heat; stir in remaining marshmallows for 3 to 5 minutes or until completely melted. Stir in vanilla. Remove from heat. Stir in green food coloring, adding a few more drop if needed for desired hue.
4. Immediately stir cereal into marshmallow mixture; stir for 3 to 5 minutes or until coated.
5. Using wet hands or buttered spatula, spread half of the cereal mixture evenly into prepared pan. Scatter remaining M&M’S® on top; pressing remaining cereal mixture over M&M’S®. Let cool completely.
6. Cut cereal treats into twelve squares. Spoon black icing into piping bag. Cut tip; decorate one side of each square to resemble Frankenstein’s hair.
7. Using icing, attach 2 candy eyes to each square for Frankenstein’s eyes; pipe icing underneath to resemble Frankenstein’s mouth. Attach reserved marshmallows to both sides of each square to resemble Frankenstein’s neck bolts.
8. Use icing to pipe dots for eyes instead of using candy eyes if desired.

More Recipes Like This



Frankenstein Twix Treats Recipe

Cooking time

0 minutes

Ingredients

7 items



M&M'S Fang-tastic Cupcakes Recipe

Cooking time

20 minutes

Ingredients

6 items

M&M'S Coffin Surprises Recipe

Cooking time

10 minutes

Ingredients

11 items



M&M'S Cookies & Screams Skulls Recipe

Cooking time

10 minutes

Ingredients

13 items

Source URL:
https://www.marswrigleyhalloween.com/recipes/stuffed-mms-franken-bars-recipe