M&M'S Cookies & Screams Skulls Recipe
RECIPE

M&M'S Cookies & Screams Skulls Recipe

Time	10 minutes
Ingredients	13 items
Makes	16 servings

Make M&M'S Cookies & Screams skulls on sticks. This fun Halloween cookie pop recipe features a white chocolate coating that's perfect for kids and party treats.

Ingredients

- 1/2 cup M&M’S® Cookies & Screams, divided
- 3/4 cup all-purpose flour
- 1/2 cup unsalted butter, at room temperature
- 1/3 cup packed brown sugar
- 3 tbsp granulated sugar
- 1 tbsp milk
- 1 tsp vanilla extract
- 3 tbsp cocoa powder
- Pinch salt
- 12 lollipop or craft sticks
- 6 oz white candy melts
- 4 tsp coconut oil
- 3.5 oz black fondant

Instructions

1. Reserve 32 black and orange M&M’S® Cookies & Screeem for decorating; coarsely chop remaining M&M’S®
2. Preheat oven to 350˚F. Spread flour on parchment paper–lined baking sheet; bake for 5 to 8 minutes or until lightly toasted. Let cool completely.
3. Using electric mixer, beat butter, brown sugar and granulated sugar until light and fluffy; beat in milk and vanilla. Sift flour, cocoa and salt over top; stir to combine. Fold in chopped M&M’S®.
4. Divide dough into 16 pieces; press into 2-inch skull-shaped cookie cutter or silicone mold. Transfer to parchment paper– lined baking sheet. Insert lollipop sticks into bottom half of each skull. Freeze for 15 to 20 minutes or until firm.
5. In microwave-safe bowl, combine candy melts and coconut oil; microwave, stirring

every 30 seconds, for 1 to 2 minutes or until smooth and melted.

6. Dip each cookie dough pop into candy melt mixture, letting excess drip back into bowl. Transfer to clean parchment paper–lined baking sheet; let stand for 20 to 30 minutes or until set.
7. Roll out black fondant into 1/8-inch thickness. For the eyes, cut out 32 rounds that are slightly larger than M&M'S®; place 2 on each skull, followed by one on each fondant round.
8. Cut out 16 small triangles from fondant; place 1 on each skull for nose. Cut out 32 small rectangles from fondant; place 2 on each skull underneath the nose for the mouth.
9. Substitute gluten-free flour for all-purpose flour if desired.
10. Substitute black icing for black fondant if preferred.

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 DIY Edible Monster Cups Recipe

Cooking time

5 minutes

Ingredients

5 items

Source URL:
https://www.marswrigleyhalloween.com/recipes/mms-cookies-screams-skulls-recipe