



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.

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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 & Screams 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. 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. 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. Tip 1

Substitute gluten-free flour for all-purpose flour if desired.

10. Tip 2

Substitute black icing for black fondant if preferred.

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Cooking time

0 minutes

Ingredients

7 items

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Cooking time

20 minutes

Ingredients

6 items

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Cooking time

10 minutes

Ingredients

11 items

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Cooking time

5 minutes

Ingredients

5 items

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