M&M'S Caramel Blondie Eyeball Bars Recipe



Time	20 minutes
Ingredients	10 items
Makes	12 servings

Bake M&M's caramel blondie eyeball bars for Halloween treats. This chewy blondie recipe features caramel and spooky eyeball decorations, perfect for parties.

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
- 1 tsp vanilla extract
- 2 pkg (1.7 oz) Peanut Ghoul’s Mix M&M'S®, divided
- 3 tbsp caramel sauce
- 1 oz dark chocolate, melted

Instructions

1. Preheat oven to 350°F. Grease 8-inch square baking pan with enough parchment paper to leave overhang. Whisk together flour, baking powder and salt; set aside.
2. Melt butter in saucepan set over medium heat. Immediately stir in brown sugar; remove from heat. Transfer to bowl; let cool completely.
3. Whisk in egg and vanilla. Stir in flour mixture just until combined.
4. Reserve 24 M&M’S®; set aside. Fold remaining M&M’S® into blondie batter; scrape into prepared baking pan, smoothing top.
5. Bake on rack set in center of oven for 20 to 25 minutes or until tester inserted in center comes out clean with just a few moist crumbs adhering. Transfer to rack; let cool completely. Remove from pan; remove parchment paper. Cut into 12 bars.
6. Drizzle caramel sauce over top. Garnish each bar with 2 reserved M&M’S®. Scrape melted chocolate into piping bag fitted with small round tip. Pipe dots of melted chocolate on top of each bar to form eyeballs.
7. Substitute a tube of store-bought brown or black food coloring gel for melted dark chocolate 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

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