



frosted snickers blondies

These Frosted Snickers Blondies are the undeniable proof that Snickers really does satisfy. Chunks of the creamy caramel, fluffy nougat and crunchy peanut chocolate bars are folded in to our luscious Blondie recipe and topped with a Vanilla Snickers frosting. Really, what could possibly satisfy the sweet tooth more?

MAKES: 20-24 BLONDIES



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ingredients

Snickers Blondies

¾ cup butter, room temperature
1½ cups brown sugar
½ cup sugar
2 eggs
2 tsp vanilla extract
2¼ cups flour
½ tsp baking soda
½ tsp kosher salt
2 cups chopped Snickers
½ cup semi-sweet chocolate chips

Creamy Frosting

¾ cup butter, room temperature
¼ cup shortening
3 cups icing sugar
1 tbsp whole milk
½ tsp vanilla extract
½ cup chopped Snickers

directions

1. Preheat oven to 350°F. Coat a 13x9-inch baking pan with non-stick cooking spray. Dust with a few pinches of flour, shaking out excess.

2. For the blondies, in an electric mixer, cream together butter, brown sugar and sugar until light and fluffy. Beat in eggs one at a time and add vanilla until combined. On low speed, add flour, baking soda, salt, chopped Snickers and semi-sweet chocolate, mixing just until the flour disappears. Spread the batter evenly in the prepared pan. Bake 25 minutes or until lightly browned. Cool completely before frosting.

3. For the frosting, using an electric mixer on low speed, combine butter, shortening, icing sugar, milk and vanilla. Raise speed to medium and beat until icing sugar is incorporated and frosting is smooth. Stir in chopped Snickers. Spread frosting over cooled blondies.

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"There are some days when I think I'm going to die from an overdose of satisfaction."

— SALVADOR DALI

