

YIELD: 24 BARS

Christmas Cookie Bars

Packed with red and green M&M's, chocolate chips, and sprinkles, these buttery cookie bars make for a fun and festive Christmas dessert.

PREP TIME	COOK TIME	TOTAL TIME
15 minutes	20 minutes	35 minutes

Ingredients

- 1 cup unsalted butter, room temperature
- 1 cup light brown sugar, packed
- ½ cup granulated sugar
- 2 large eggs, room temperature
- 2 teaspoon vanilla extract
- 3 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup Christmas M&M's
- 1 cup semi-sweet chocolate chips
- ⅓ cup Christmas sprinkles

Instructions

1. Preheat the oven to 350 F and line a 9x13 baking dish with parchment paper.
2. Using a stand mixer or hand mixer with a large bowl, beat the butter, brown sugar, and granulated sugar. Mix in the eggs and vanilla until combined.
3. In a medium bowl, whisk to combine the flour, baking soda, and salt. Gradually mix the dry ingredients into the wet until just combined.
4. Fold in about ¾ of the M&Ms, chocolate chips, and sprinkles.
5. Press the dough into the prepared baking dish. Top with the remaining M&M's, chocolate chips, and sprinkles, pressing them down slightly into the top of the dough.
6. Bake for 20-25 minutes or until edges are light brown. Allow to cool completely before cutting into bars and serving.