

Smarties Studded Cookie Bars

Ingredients:

For the Cookie Bars:

½ cup butter
1 cup dark brown sugar (the lightest variant)
1 large egg
2 tsp vanilla extract
1 cup cake flour
¼ tsp salt
2/3 cup Smarties

Serving suggestion:

Vanilla ice cream
Chocolate Sauce
½ cup Nestlé Smarties, roughly chopped

Method:

For the Cookie Bars:

1. Preheat the oven to 180°C and grease a medium square tin.
2. Melt the butter in the microwave.
3. In a large bowl, combine the melted butter and sugar. Stir well and cool slightly.
4. Mix in the egg and vanilla extract.
5. Sift the flour and salt over the mixture and fold in carefully.
6. Fold the Nestlé Smarties into the blondie batter.
7. Pour the batter into the greased tin and bake 20-23 minutes until a skewer is inserted and comes out mostly clean.
8. Set in the fridge or enjoy immediately for a more chewy, gooey blondie.

Serving suggestion:

1. Slice into squares and serve warm with vanilla ice cream and your choice of chocolate sauce.
2. Add roughly chopped Nestlé Smarties over the top. Serve & ENJOY!