

One-Bowl M&M Cookie Bars - Soft, Sweet, and Simple

Need a dessert that pleases kids and grown-ups alike? These



OVEN
350°F

TIME
25 min

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INGREDIENTS

- 1 cup (2 sticks) unsalted butter, melted
- 1 cup granulated sugar
- 1/2 cup packed light brown sugar
- 2 large eggs, room temperature
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup semi-sweet chocolate chips
- 1 cup M&Ms (plus extra for topping)

DIRECTIONS

- 1. Preheat & Prepare:** Preheat oven to 350°F (175°C). Line a 9x13-inch baking pan with parchment paper, leaving an overhang for easy lifting. Lightly grease the paper and set aside.
- 2. Mix Wet Ingredients:** In a large mixing bowl, whisk together melted butter, granulated sugar, and brown sugar until smooth. Add eggs one at a time, whisking well after each addition. Stir in vanilla extract.
- 3. Add Dry Ingredients:** In a separate bowl, whisk together flour, baking powder, and salt. Gradually stir the dry mixture into the wet ingredients until just combined-do not overmix.
- 4. Fold in the Good Stuff:** Gently fold in chocolate chips and M&Ms. The dough will be thick and slightly sticky.
- 5. Press & Decorate:** Spread the dough evenly into your prepared pan. Press extra M&Ms on top for that bakery-style look.
- 6. Bake:** Bake for 22-25 minutes, or until the edges are golden brown and the center is set. A toothpick inserted should come out with a few moist crumbs.
- 7. Cool & Cut:** Let cool in the pan completely. Lift out using parchment overhang and cut into squares or rectangles.

SWAPS & NOTES

- & Swaps Butter : Melted butter helps make the bars ultra-moist
- Brown sugar : Adds a subtle caramel richness-don't skip it!
- Flour : Stick with all-purpose for the best structure M&Ms :
- Swap for peanut butter chips, toffee bits, or chopped mini

candy bars Chocolate chips : Use milk, dark, or even white
chocolate if preferred Instructions ??? 1.

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