

How I Make Easter Cake Mix Cookie Bars That Are Festive and Delicious

Using cake mix as the base means no complicated measuring or fuss.



EASTER CAKE MIX COOKIE

BARs

You Will Need

1 box yellow cake mix (15.25 oz)

2 eggs

1/3 cup vegetable oil

OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 box vanilla or white cake mix
- 1/3 cup vegetable oil
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup pastel M&M's or candy-coated chocolate eggs
- 1/2 cup white chocolate chips (optional for extra sweetness)
- Easter or spring-themed sprinkles (optional)

DIRECTIONS

- 1. Preheat and Prep:** I preheat my oven to 350°F and line a 9x13-inch baking pan with parchment paper or lightly grease it with cooking spray. This makes removing and slicing the bars super easy.
- 2. Make the Dough:** In a large mixing bowl, I combine the cake mix, vegetable oil, eggs, and vanilla extract. I stir everything together until a thick dough forms - it's soft, sticky, and smells like vanilla cake batter.
- 3. Add the Goodies:** I fold in the pastel M&M's and white chocolate chips (if I'm using them). This is where the color starts to pop and the dough looks so fun and festive.
- 4. Spread and Top:** I spread the dough evenly into the prepared pan and gently press more M&M's and sprinkles on top. This step makes the bars look picture-perfect after baking.
- 5. Bake:** I bake for about 22-25 minutes, until the edges are golden and the center is set but still soft. The house smells like sweet vanilla cake and melting chocolate - it's heavenly.
- 6. Cool and Slice:** I let the bars cool completely in the pan before slicing into squares. They're soft, chewy, and full of color with every bite.

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/how-i-make-easter-cake-mix-cookie-bars-that-are-festive-and-delicious/>