



## Leftover Halloween Candy Cookies

Jacob · 29/09/2024



### Prep Time

1 hr 5 mins

### Difficult

Medium

### Servings

1 hr 30 mins

### Description

Do you have tons of leftover Halloween candy bars to get rid of You can use pretty much any chocolate candy bar Snickersreg Milky Wayreg Heathreg Almond Joyreg Rolosreg chocolate bars etc Whatever candy you use these cookies will taste just like them

### Ingredients

- - 2 cups chopped candy bars
- or more to taste - 1 cup white sugar -  $\frac{1}{2}$  cup butter - 2 eggs - 2  $\frac{1}{4}$  cups all-purpose flour - 1 teaspoon baking soda - cooking spray

### Instructions

1. Melt candy bars
2. sugar
3. and butter in a saucepan over medium heat. Remove from heat and cool slightly
4. about 5 minutes. Beat in eggs
5. one at a time
6. until smooth. Mix in flour and baking soda to create a sticky dough. Chill dough in the refrigerator until it can be easily scooped
7. about 1 hour. Preheat oven to 350 degrees F (175 degrees C). Grease 2 baking sheets with cooking spray. Roll 1 1/2 teaspoonful of dough into balls. Place onto prepared baking sheets 1 inch apart. Bake in the preheated oven until brown and fluffy
8. 10 to 12 minutes. Cook's Notes: More chopped candy can be added to the batter in step 2 if desired. If the dough is too hard after being refrigerated
9. let thaw until workable. If your dough is too cold
10. the cookie won't spread enough and you'll need to flatten the balls before baking. These are soft
11. chewy cookies. If you want cakey cookies
12. chill dough longer and bake for less time so that the cookies won't spread as much while baking.