

Introduction

Halloween is a time for spooky fun, costumes, and, of course, delicious treats! This year, why not surprise your friends and family with a festive batch of Halloween Sugar Cookie Bars? These delightful cookie bars are not only easy to make but are also a treat for the eyes and taste buds. Topped with a creamy orange frosting and adorned with colorful sprinkles, these bars are sure to be the highlight of any Halloween gathering.

With their soft, chewy texture and rich, buttery flavor, these cookie bars are perfect for all ages. They're ideal for a classroom party, a family gathering, or simply as a sweet indulgence as you enjoy a spooky movie night at home. So roll up your sleeves and get ready to bake some frightfully good cookies!

Detailed Ingredients

For Cookies:

- 1 Cup Butter, Softened
- 3/4 Cup Vegetable Oil
- 1 Cup Granulated Sugar
- 1 Cup Powdered Sugar
- 2 TBSP Milk
- 2 Large Eggs
- 1/2 tsp Baking Powder
- 1/2 tsp Cream of Tartar
- 1/2 tsp Kosher Salt
- 4 Cups All-Purpose Flour

For Frosting:

- 5 TBSP Butter, Softened
- 1/2 Cup Sour Cream
- 1 tsp Pure Vanilla Extract
- 4 Cups Powdered Sugar
- 4-5 TBSP Milk
- 3-4 Drops Orange Food Coloring
- Halloween Sprinkles

Prep Time

Prep Time: 10 minutes

Cook Time, Total Time, Yield

Cook Time: 15 minutes

Total Time: 25 minutes

Yield: 30 cookie bars

Detailed Directions and Instructions

Preheat the oven

Start by preheating your oven to 350°F (175°C). This crucial step ensures that your cookie bars bake evenly and have the perfect texture.

Cream the wet ingredients

In a standing mixer or a large bowl, combine the softened butter, vegetable oil, granulated sugar, and powdered sugar. Cream these ingredients together for about 2 minutes on medium speed until the mixture is light and fluffy.

Add the eggs and milk

Next, add the milk and eggs to the creamed mixture. Mix until everything is well combined, ensuring a smooth and uniform batter.

Combine dry ingredients

In a separate medium bowl, whisk together the baking powder, cream of tartar, kosher salt, and all-purpose flour. This step ensures that the leavening agents are evenly distributed throughout the flour.

Incorporate the dry ingredients

Slowly add the flour mixture to the wet ingredients. Mix until just combined; be careful not to over-beat the batter as this can lead to tough cookie bars.

Prepare the baking sheet

Lightly spray a standard baking sheet with oil to prevent sticking. This will ensure your cookie bars come out cleanly after baking.

Spread the batter

Pour the batter onto the prepared baking sheet and use a spatula to spread it evenly across the surface.

Bake the cookie bars

Place the baking sheet in the preheated oven and bake for 12-15 minutes, or until a toothpick inserted into the center comes out clean. Keep an eye on them to prevent over-baking.

Cool before frosting

Once baked, remove the cookie bars from the oven and let them cool for about 20 minutes before frosting. This waiting period allows the bars to set properly, making frosting them much easier.

Make the frosting

In a standing mixer or a large bowl, cream together the softened butter and sour cream until the mixture is smooth. This forms the base for your frosting.

Add flavor and sweetness

Mix in the pure vanilla extract, then gradually add the powdered sugar, mixing until the frosting is smooth.

Adjust consistency

Add milk one tablespoon at a time until the frosting reaches a consistency similar to cake batter. It should be spreadable but still thick enough to hold its shape.

Color the frosting

Mix in the orange food coloring until the desired shade is achieved. This vibrant color will

add a festive touch to your cookie bars.

Frost the cookie bars

Evenly spread the orange frosting over the cooled cookie dough, ensuring an even layer that looks inviting and delicious.

Add sprinkles

Before the frosting sets, immediately sprinkle the Halloween sprinkles over the top. The fun colors and shapes will enhance the festive spirit and make these treats even more appealing.

Chill before serving

For the best flavor and texture, serve these Halloween Sugar Cookie Bars chilled. This extra step allows the frosting to set and enhances the overall taste.

Notes

Storage

These cookie bars can be stored in an airtight container in the refrigerator for up to one week. Ensure they are completely cooled before sealing to avoid moisture build-up.

Freezing

If you want to prepare these cookie bars ahead of time, you can freeze the un-frosted bars for up to three months. Once thawed, add frosting and sprinkles before serving.

Customization

Feel free to get creative with your sprinkles! Use different colors or themed decorations to match your Halloween party theme.

Cook techniques

Baking

Baking is the process of cooking food by surrounding it with dry heat in an oven. In this case, it ensures the sugar cookie bars rise properly and develop a perfect texture.

Creaming

Creaming is a technique used to combine butter and sugar until smooth and fluffy. This process incorporates air into the mixture, resulting in light and tender baked goods.

Mixing

When combining ingredients, it's crucial to mix them just enough to incorporate without overworking the dough. Over-mixing can lead to tough cookie bars.

FAQ

Can I substitute ingredients?

You can substitute the vegetable oil for coconut oil or another neutral oil. However, substituting other key ingredients may affect the texture and flavor.

How can I make these gluten-free?

To make these cookie bars gluten-free, substitute the all-purpose flour with a 1:1 gluten-free baking flour mix.

Can I reduce the sugar?

Yes, you can reduce the granulated and powdered sugar slightly, but keep in mind that too much sugar contributes to the texture and moistness of the bars.

Conclusion

These Halloween Sugar Cookie Bars offer a delightful way to celebrate the spooky season, bringing joy to anyone who enjoys a sweet treat. With soft and chewy bars adorned with creamy orange frosting and festive sprinkles, they are sure to impress your guests. Whether for a classroom party, trick-or-treaters, or just a cozy night at home, these bars are easy to make and even easier to enjoy. So embrace the Halloween spirit, gather your ingredients, and let the baking fun begin!

More recipes suggestions and combination

Pumpkin Spice Bars

For an extra festive treat, consider making pumpkin spice bars topped with cream cheese frosting. They combine the flavors of fall in a delicious and unique way!

Chocolate Chip Cookie Bars

If your crowd is more into classic flavors, try making chocolate chip cookie bars. They're a timeless favorite that everyone loves, and you can easily add a Halloween twist with themed sprinkles.

Ghostly Meringues

To balance the richness of cookie bars, prepare ghostly meringues. They're light, airy, and can be shaped like ghost figures, adding a decorative touch to your dessert table.

Caramel Corn

Popcorn drizzled with caramel and sprinkled with candy corn is a fun snack that can complement these sugar cookie bars during your Halloween festivities.

Spooky Rice Crispy Treats

Transform classic rice crispy treats into a spooky delight by adding Halloween-themed sprinkles and food coloring. These no-bake treats are a perfect addition to your dessert spread.