



Halloween Sugar Cookie Brownies



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Introduction

Get ready to indulge in a deliciously festive treat this Halloween with these Halloween Sugar Cookie Brownies. Combining the gooey richness of brownies with the delightful sweetness of sugar cookies, this recipe is perfect for fall celebrations. Whether you're hosting a Halloween party or looking for a fun baking project with the kids, these brownies are sure to be a hit.

Detailed Ingredients with measures

Sugar Cookie Mix - 1 box

Butter - 1/2 cup, melted

Egg - 1 large

Brownie Mix - 1 box

Water - 1/4 cup

Eggs - 2 large

Chocolate Chips - 1/2 cup

Halloween Sprinkles - 1/2 cup

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: 12 servings



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Detailed Directions and Instructions

Step 1: Prepare the Oven and Baking Dish

Preheat your oven to 350°F (175°C). Grease a 9×13-inch baking dish with cooking spray or line it with parchment paper for easy removal.

Step 2: Mix the Brownie Batter

In a large mixing bowl, combine melted butter, granulated sugar, and brown sugar. Mix until well combined. Add in vanilla extract and eggs, mixing until the batter is smooth.

Step 3: Combine Dry Ingredients

In a separate bowl, whisk together flour, cocoa powder, and salt. Gradually add this dry mixture to the wet ingredients, stirring until just combined.

Step 4: Add Chocolate Chips

Fold in the chocolate chips to the brownie batter until evenly distributed.

Step 5: Spread the Brownie Batter

Pour the brownie batter into the prepared baking dish, spreading it evenly across the bottom.

Step 6: Bake Brownies

Bake in the preheated oven for about 20-25 minutes. Check for doneness using a toothpick—there should be a few moist crumbs when inserted in the center.

See also Cheesecake Crescent Rolls Casserole

Step 7: Cool the Brownies

Once baked, remove the brownies from the oven and let them cool in the baking dish for about 10-15 minutes before transferring to a wire rack to cool completely.

Step 8: Prepare the Sugar Cookie Layer

In a mixing bowl, cream together butter, granulated sugar, and brown sugar. Mix in the egg and vanilla extract until smooth.

Step 9: Combine Sugar Cookie Dry Ingredients

In another bowl, whisk together flour, baking powder, and salt. Gradually add this mixture to the wet ingredients, stirring until fully combined.

Step 10: Add Food Coloring and Mix-In

If desired, add food coloring to achieve a festive appearance. Mix until the color is evenly distributed. Fold in Halloween-themed sprinkles.

Step 11: Spread the Sugar Cookie Layer

Once the brownie layer is cooled, evenly spread the sugar cookie dough over the top of the brownies.

Step 12: Bake Cookie Brownies

Return the layered dessert to the oven and bake for an additional 15-20 minutes, or until the cookie layer is set and lightly golden.

Step 13: Cool Again

After baking, let the brownie cookie bars cool in the pan for about 10-15 minutes before transferring them to a wire rack to cool completely.

Step 14: Slice and Serve

Once completely cooled, slice into squares or bars. Serve as a festive Halloween treat.

Notes

Note 1: Storage

Store the cookie brownies in an airtight container at room temperature for up to 3 days or refrigerate for longer freshness.

Note 2: Variations

Feel free to substitute different types of chips or mix-ins, like white chocolate or peanut butter chips, according to your preference.

See also [Sweet Potato Pie with Marshmallows](#)

Note 3: Decorating

For an extra touch, you can drizzle melted chocolate on top or use more sprinkles before serving.

Note 4: Baking Time

Baking times may vary depending on your oven, so keep a close eye on the brownies to avoid overbaking.



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Cook techniques

Mixing Batter

Combining ingredients thoroughly is essential for achieving a smooth and even brownie batter. Use a mixer or whisk to ensure no lumps remain.

Baking

Ensure the oven is preheated to the correct temperature before baking the brownies for even cooking. Bake until a toothpick inserted in the center comes out with a few moist crumbs.

Cooling

Allow the brownies to cool completely in the pan before cutting. This helps them set and makes slicing easier.

Decorating

Use royal icing or melted chocolate to decorate the cooled brownies for Halloween. Apply designs with piping bags for precision.

Storing

Store the brownies in an airtight container at room temperature to maintain freshness. For longer storage, refrigerate or freeze them.

FAQ

Can I use a different type of cocoa powder?

Yes, you can use various types of cocoa powder, but this may alter the

flavor slightly.

How do I know when the brownies are done baking?

Brownies are done when a toothpick inserted in the center comes out with a few moist crumbs attached.

Can I add mix-ins to the brownies?

Yes, feel free to add chocolate chips, nuts, or candy pieces to enhance the flavor and texture.

How should I store leftover brownies?

Store leftover brownies in an airtight container at room temperature for up to a week. For extended freshness, refrigerate or freeze them.

See also Pasta Bake with Ham

What can I use instead of eggs in this recipe?

You can substitute eggs with applesauce, mashed bananas, or a commercial egg replacer for a vegan option.



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Conclusion

The Halloween Sugar Cookie Brownies offer a delightful twist on traditional brownies, combining the rich, fudgy texture with the festive flavor of sugar cookies. Perfect for Halloween gatherings or any festive occasion, these treats are sure to impress both kids and adults alike. With their vibrant colors and fun decorations, they not only satisfy a sweet tooth but also serve as a delightful addition to your holiday celebrations.

More recipes suggestions and combination

Spooky Spider Cupcakes

These fun cupcakes topped with chocolate frosting and gummy spiders make a perfect companion to the Halloween Sugar Cookie Brownies.

Pumpkin Spice Cheesecake Bars

Rich and creamy pumpkin cheesecake bars will complement the sweetness of the brownies while bringing in the seasonal flavors.

Ghostly Meringue Cookies

Light and airy meringue cookies shaped like ghosts add a whimsical touch to your dessert table alongside the brownies.

Candy Corn Fudge

This festive fudge can provide a colorful contrast and a variety of flavors, making it a great match for the brownies.

Witch's Cauldron Dirt Cups

Layered cups of chocolate pudding, crumbled cookies, and gummy worms mimic a witch's cauldron and pair brilliantly with the brownies.



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