

## Easter Fudge Cookie Bars

### Ingredients

- Sugar Cookie Base:
- $\frac{3}{4}$  cup butter, room temperature
- 1 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- $2\frac{1}{4}$  cups flour
- 1 teaspoon baking soda
- $\frac{1}{4}$  teaspoon baking powder
- 3 tablespoons sprinkles
- Fudge:
- 2.5 cups semi-sweet chocolate chips
- 1 can sweetened condensed milk
- 1 teaspoon vanilla extract
- 1 cup chopped marshmallow PEEPS (or just regular mini marshmallows)
- 1 cup crispy rice cereal
- various candies like chocolate coated candies and sprinkles



### Instructions

1. Sugar Cookie Base:
2. Preheat oven to 350F.
3. Line a 9" square pan with parchment paper in the bottom and up the sides (it will help you remove the bars from the pan later).
4. In a large bowl, cream the butter and sugar together until light and fluffy.
5. Mix in the eggs and vanilla.
6. Add flour, baking soda and baking powder. Beat just until mixed.
7. Stir in sprinkles.
8. Press cookie dough into the pan evenly.
9. Bake for about 20 minutes.
10. Remove from oven and allow to cool slightly before topping it with fudge.
11. Fudge:
12. On the stovetop, melt chocolate and condensed milk together in a pot over medium heat. Stir just until smooth. Stir continuously so it doesn't burn.
13. Remove from heat.
14. Add vanilla and stir well to mix.
15. Add marshmallows and crispy rice cereal and stir until well mixed.
16. Spread fudge evenly over the top of the cooked sugar cookie base.
17. Sprinkle candies & sprinkles over top of the fudge and press down on the candies to push them into the fudge.
18. Let it set in the refrigerator for at least 2 hours before serving.
19. Lift from pan and cut into pieces. Store in the refrigerator.