

Twix

TWIX Cookie Dough Brownie Bars
RECIPE

TWIX Cookie Dough Brownie Bars



Time

40 min

Ingredients

12 items

Makes

16 servings

Layered with fudgy brownies and creamy edible cookie dough, these ultimate TWIX bars are a definite crowd-pleasing treat.

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Ingredients

- 1/2 cup all-purpose flour

Products Used



TWIX Cookie Dough Minis Candy Bars, 7.7oz Bag

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INGREDIENTS

Brownie Layer:

- 2 oz unsweetened baking chocolate, chopped
- 1/4 cup unsalted butter
- 1/4 tsp salt
- 2/3 cup granulated sugar
- 1 egg
- 1 tsp vanilla extract
- 1/4 cup all-purpose flour
- 1 pkg (2.72 oz/77.1 g) TWIX Cookie Dough Share Size, finely chopped

Edible Cookie Dough Layer:

- 1/2 cup all-purpose flour
- 3 tbsp unsalted butter, softened
- 2 tbsp packed brown sugar
- 1 tbsp granulated sugar
- Pinch salt
- 4 tsp low-fat milk
- 1/2 tsp vanilla extract
- 1 pkg (2.72 oz/77.1 g) TWIX Cookie Dough Share Size, finely chopped
- 3 oz dark chocolate chips, melted
- 2 tsp liquid honey

Instructions:

1. 1. Brownie Layer: Preheat oven to 350°F. Lightly grease 9 x 5-inch loaf pan and line with parchment paper, with paper overhanging edges.
2. 2. Into small heatproof bowl set over small saucepan of barely simmering water, add baking chocolate, butter and salt; heat, stirring occasionally, for 2 to 3 minutes or until melted and smooth. Remove from heat. Stir in sugar. Let cool slightly. Stir in egg until well combined. Stir in vanilla. Fold in flour until combined. Stir in TWIX Cookie Dough. Scrape batter into prepared pan; smooth top.
3. 3. Bake for 20 to 25 minutes or until only a few moist crumbs stick to a toothpick when inserted into center of brownie (leave oven on). Let cool completely on wire rack.
4. 4. Edible Cookie Dough Layer: Meanwhile, spread flour evenly on parchment paper-lined baking sheet.
5. 5. Bake, stirring halfway through, for 10 to 15 minutes or until lightly toasted. Let cool completely.
6. 6. In medium bowl, using wooden spoon or spatula, vigorously beat together butter, brown sugar, granulated sugar and salt until light and fluffy. Stir in toasted flour until combined.
7. 7. Add milk and vanilla; stir until well combined. Fold in half the TWIX Cookie Dough. Spread over brownies and freeze for 20 to 30 minutes or until firm.
8. 8. Into small bowl, add melted chocolate chips and honey; stir to combine. Spread over cookie dough layer. Sprinkle with remaining TWIX. Let stand for 10 to 15 minutes or until chocolate mixture is firm and set.
9. 9. Remove brownies from pan and remove parchment paper. Cut into 16 bars.
10. Tip:
Substitute dark chocolate chips with milk chocolate chips or white chocolate chips if preferred.

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Cooking time

40 min

Ingredients

7 items

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[TWIX Ice Cream Waffles](#)

Cooking time

15 mins

Ingredients

4 items

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[TWIX Dulce de Leche Brownies](#)

Cooking time

1 hour

Ingredients

10 items

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[TWIX Coffee Frappé](#)

Cooking time

10 min

Ingredients

7 items

[SEE DETAILS](#)

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