

# **Funfetti Oreo Bars**

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Funfetti Oreo Bars -- soft, chewy blondies with an Oreo cookie layer

Course Dessert
Cuisine American

Prep Time 15 minutes

**Cook Time** 35 minutes **Total Time** 50 minutes

Servings24 barsCalories127kcal

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### **Ingredients**

- 1 cup (226 g) butter, melted
- 1¼ cup (250 g) sugar
- ½ cup (100 g) light brown sugar tightly packed
- 2 eggs + 1 egg yolk room temperature preferred
- 2 teaspoon vanilla extract
- 2 ½ cups (285 g) all purpose flour 285g
- 2 teaspoons cornstarch
- ½ teaspoon baking powder
- 1 teaspoon salt
- ½ cup (85 g) mini semisweet chocolate chips
- 16 + 5 Oreo cookies
- ¼ cup colored sprinkles

#### Instructions

- 1. Preheat oven to 350F (177C) and prepare a 9x9 pan by lining with parchment paper (or lightly grease and flour).
- 2. Combine melted butter and sugars in a large bowl, stir well.

1 cup butter, melted, 1 1/4 cup sugar, 1/2 cup light brown sugar tightly packed

- 3. Add eggs, and egg yolk one at a time, stirring well after each addition.
  - 2 eggs + 1 egg yolk room temperature preferred
- 4. Stir in vanilla extract.
  - 2 teaspoon vanilla extract
- 5. In a separate, medium-sized bowl, whisk together flour, cornstarch, baking powder, and salt.
  - 2 ½ cups all purpose flour 285g, 2 teaspoons cornstarch, ½ teaspoon baking powder,
  - 1 teaspoon salt

- 6. Gradually stir dry ingredients into wet until completely combined. Stir in chocolate chips and then sprinkles.
  - ½ cup mini semisweet chocolate chips, ¼ cup colored sprinkles
- 7. Spread half of the batter evenly into prepared pan. Firmly press 16 Oreo cookies in an even layer over the batter.
  - 16 + 5 Oreo cookies
- 8. Drop remaining batter by large spoonfuls over the cookies and use a spatula or knife to evenly spread over the cookies.
- 9. Gently break 5 remaining Oreos into pieces and press firmly into the top of the batter, if desired.
- 10. Bake on 350F (177C) for 35-40 minutes -- until edges just begin to turn golden brown and a toothpick inserted in the center comes out clean or with few moist crumbs.
- 11. Allow to cool before cutting and serving (don't cool too long, though -- these are amazing when served still slightly warm!)

#### Nutrition

Serving: 1bar | Calories: 127kcal | Carbohydrates: 22g | Protein: 1g | Fat: 4g | Saturated Fat: 2g | Cholesterol: 1mg | Sodium: 146mg | Potassium: 67mg | Fiber: 1g | Sugar: 18g | Vitamin A: 2IU |

Calcium: 13mg | Iron: 1mg

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