

Betty's M&M's Bars



Published on 25 Feb 2017

Betty demonstrates how to make M & M's Bars. These are delicious bar cookies made of oatmeal, pecans, flour, butter, sweetened condensed milk, brown sugar—and, of course, M & M's!

M & M's Bars

- 1 ½ cups all-purpose flour
- 1 cup light brown sugar, firmly packed
- 2 cups quick oats
- 1 cup pecans, chopped
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- 2 tablespoons additional butter, softened
- 16-oz. package M & M's, divided
- 14-oz. can sweetened condensed milk

In a very large bowl, combine flour, brown sugar, oats, pecans, soda, and salt. Add 1 cup butter and mix well. (The mixture will be crumbly. Mixing with your hands works best.) Reserve 1 ½ cups crumbs for topping. Press remaining crumbs into an ungreased 15-inch by 10-inch baking pan or baking dish. Bake 10 minutes at 375 degrees (F). While crust is baking, mix 2 tablespoons butter with 1 ½ cups M & M's. Place over low heat. Melt butter and break up M & M's with the back of a spoon. Chocolate will melt and pieces of color will remain. Remove from heat and stir in sweetened condensed milk. Spread this mixture over partially baked crust. Combine reserved crumbs and remaining M & M's. Sprinkle this mixture over chocolate layer and press in lightly. Bake for 20 minutes more, or just until golden. Cool thoroughly and cut into bars (rectangles or squares—or even triangles!). Serve and enjoy! --Betty :)