

**T**his recipe takes me back to my days as editor of the *Atlanta Journal-Constitution* food sections. How

we racked our brains to think up yet another story angle for Halloween. One year, I devised recipes using the leftover

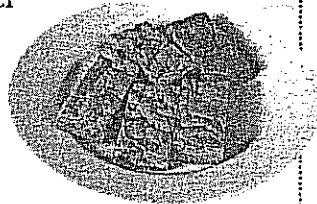
trick or treat

candy, and

here is the

recipe. You make a

quick chewy bar using a yellow cake mix and then just before baking fold in a cup of chopped chocolate candy bars. Add Snickers, Butterfinger, or toffee pieces—your choice!



MAKES: 24 BARS

PREPARATION TIME: 10 MINUTES

BAKING TIME:

40 TO 45 MINUTES

1 package (18.25 ounces) plain yellow cake mix

½ cup packed light brown sugar

8 tablespoons (1 stick) butter, melted

2 large eggs

1 cup chopped candy bar pieces, such as Snicker's, Butterfinger, and so on

**1.** Place a rack in the center of the oven and preheat the oven to 350°F. Set aside an ungreased 13- by 9-inch baking pan.

**2.** Place the cake mix, brown sugar, melted butter, and eggs in a large mixing bowl. Blend with an electric mixer on low speed for 1 minute. Stop the machine and scrape down the sides of the bowl with a rubber spatula. Blend again on low speed for 1 minute. Fold in the candy bar pieces until well distributed. Pour the batter into the pan, smoothing it out with the rubber

**4.** Cut the cake into 24 bars. Remove the bars from the pan with a metal spatula, and serve.

\* Store these bars, covered in plastic wrap, at room temperature for up to 1 week. Or freeze them, wrapped in aluminum foil, for up to 6 months. Thaw the bars overnight on the counter before serving.

**R**  
the Cake Doctor says...

The brown sugar makes these bars irresistibly chewy. You can substitute dark brown sugar, but the bars will be darker in color and have more of a molasses flavor.

spatula so that it reaches all sides. Place the pan in the oven.

**3.** Bake the cake until it is golden brown and a toothpick inserted in the center comes out clean, 40 to 45 minutes. Remove the pan from the oven and place it on a wire rack to cool completely, 1 hour.