

Bake Sweet Animal Treats

You'll have a hoot making these beary good desserts.

Brown Bear Cookies



Yield: 12 Cookies
Total Time: 25 mins

Ingredients

- Oatmeal cookie mix, plus ingredients called for on package
- Granulated sugar, for rolling
- Brown M&M's
- Mini chocolate chips

Directions

Preheat oven to 375° and line two large baking sheets with parchment paper. In a large bowl, prepare oatmeal cookie dough according to package instructions.

Shape cookie dough into six 1" balls for the bear head. Flatten bear heads with a glass. Shape smaller 1/2" balls for the ears and snouts. Place two balls on the top of each bear head to create ears. Roll the dough balls being used for snouts in sugar and place in the bottom center of the bear head. Carefully flatten the smaller balls.

Bake until golden, 8 to 10 minutes. While the bear cookies are still warm, place an M&M on the snout to make a nose and use two mini chocolate chips to make eyes.

Let cool completely.

Owl Cupcakes

Yield: 24 Cupcakes
Total Time: 1 hr 20 mins

Ingredients

- 1 box chocolate cake batter, plus ingredients called for on box
- 1 (16-oz.) tub chocolate frosting
- 24 Oreos, halved
- 48 chocolate mini M&Ms
- 24 orange mini M&Ms

Directions

Preheat oven to 350° and line 2 12-cup muffin tins with black cupcake liners. Prepare cupcake

batter according to package directions.

Scoop cupcake batter into liners and bake until a toothpick inserted in the center comes out clean, 22 to 25 minutes. Let cool.

Frost cupcakes with chocolate frosting, making two swooshes on top for ears!

Top with Oreo halves, icing side up for eyes. Dot the bottom of chocolate mini M&Ms with frosting

and place on top of Oreo halves for eyeballs.

Place an orange mini M&M for the nose.



Photos and Recipes Courtesy of Lauren Miyashiro and Lindsay Funston from Delish.com